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Australia New Zealand
Food Authority

Amendment No. 53
to the
Food Standards Code

AUSTRALIA NEW ZEALAND FOOD AUTHORITY**VARIATIONS TO THE *FOOD STANDARDS CODE*****(AMENDMENT No. 53)****1. Preamble**

The variations set forth in the Schedule below are variations to the *Food Standards Code* (hereinafter called 'the Code') which was published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, and which has been varied from time to time.

The Schedule contains variations adopted by the Australia New Zealand Food Standards Council in November and December 2000.

These variations are published pursuant to section 32 of the *Australia New Zealand Food Authority Act 1991*.

2. Citation

These variations may be collectively known as *Amendment No. 53* to the Code.

3. Commencement

These variations commence on the date of gazettal with the exception of:

1. Division 2 of Standard 1.5.2 - Food produced Using Gene Technology, which will commence on 7 December 2001; and
2. clause 2 of Standard 1.5.1 - Novel Foods, which will commence on 16 June 2001.

SCHEDULE

[1] *Inserting the following Transitional Standard before the Table of Contents of the Food Standards Code -*

***TRANSITIONAL STANDARD FOR THE OPERATION OF VOLUME 1 AND
VOLUME 2 OF THE
FOOD STANDARDS CODE***

Purpose

This Standard will operate from the time Volume 2 of the Food Standards Code (known as the joint Australia New Zealand Food Standards Code) comes into effect until such time as both Volume 1 (known as the Australian Food Standards Code) and relevant regulations within the New Zealand Food Regulations 1984 are repealed.

During this transitional period, this Standard requires that food either comply with Volume One (existing Australian Food Standards Code) or with Volume 2 (the joint Australia New Zealand Food Standards Code). In New Zealand, Volume One and Volume Two operate as alternatives to the New Zealand Food Regulations 1984. Therefore, for New Zealand purposes, food must comply with the New Zealand Food Regulations 1984 or Volume One or Volume Two, but not a combination of any two or three.

Manufacturers will need to choose which volume they wish to manufacture to for the food manufactured. Food may not comply with a combination of parts of Volume One, parts of Volume Two and, in New Zealand parts of the Food Regulations. It should be noted that, other than those Standards in Chapter 3 of Volume Two, which only apply in Australia, the requirement does not apply to the manufacturer but rather the food being manufactured. Therefore, if the manufacturer makes two kinds of food, this Standard allows one kind of food to be manufactured, say to Volume One requirements, and the other kind of food to Volume Two.

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Clauses**1 Interpretation**

Volume One means Volume One of the Australia New Zealand Food Standards Code published under the name 'Food Standards Code' or, in the case of New Zealand, that Code other than Standard A14 and clauses (2) and (4) of Standard K2.

Volume Two means Volume Two of the Australia New Zealand Food Standards Code, published under the name 'Food Standards Code' or in the case of New Zealand, that Code other than Chapter 3.

2 Transitional operation of Volume One and Volume Two

(1) Food must comply with –

- (a) Volume One; or
- (b) Volume Two;

but not a combination of the both.

(2) Notwithstanding the operation of subclause (1) –

- (a) food businesses and food handlers must comply with Chapter 3 of Volume Two; and
- (b) food must comply with Standard A18 of Volume One; and
- (c) for the purposes of infant formula products, Volume One exclusively applies.

(3) Paragraphs (2)(a) and (b) do not apply in New Zealand.

Editorial note:

In New Zealand, Volume One and Volume Two operate as alternatives to the New Zealand Food Regulations 1984. Therefore, for New Zealand purposes, food must comply with the New Zealand Food Regulations or Volume One or Volume Two, but not a combination of any two or three.

[2] *Inserting the following after the Amendments History of the Food Standards Code -*

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COMMENTARY

THE AUSTRALIA NEW ZEALAND FOOD STANDARDS SYSTEM

The Australia New Zealand food standards system is a cooperative arrangement between Australia, New Zealand and the Australian States and mainland Territories to develop and implement uniform food standards.

The system for the development of joint Australia New Zealand food standards is established under a treaty between Australia and New Zealand signed in December 1995. Within Australia, the system is based upon a 1991 Commonwealth, State and Territory Agreement in relation to the adoption of uniform food standard.

The system is implemented by food legislation in each State and Territory and in New Zealand, and by the *Australia New Zealand Food Authority Act 1991* (the ANZFA Act) of the Commonwealth of Australia. The ANZFA Act establishes the mechanisms for the development of joint food regulatory measures (a food standard or a code of practice) and creates the Australia New Zealand Food Authority as the agency responsible for the development and maintenance of a joint Australia New Zealand Food Standards Code.

Although food standards are developed by the Australia New Zealand Food Authority, responsibility for enforcing and policing food standards rests with the States and Territories in Australia and the New Zealand government in New Zealand. Each government has one or more agencies responsible for food surveillance within their health administration charged with the task of ensuring the requirements of the Food Standards Code are met.

Australia New Zealand Food Standards Code

The Food Standards Code is a collection of individual food standards. Standards on related matters are grouped together into Parts, which in turn are collected together into three Chapters. Chapter 1 deals with standards which apply to all foods, however, New Zealand regulates its own Maximum Residue Limits (MRLs) for food, and Standard 1.4.2 regulates MRLs in Australia only. Chapter 2 deals with standards affecting particular classes of foods. Chapter 3 deals with food hygiene issues in Australia. New Zealand has its own food hygiene arrangements, and food hygiene is not part of the joint food standards system.

Food standards have the force of law. It is an offence in New Zealand, and a criminal offence in Australia to supply food which does not comply with relevant food standards. Notwithstanding food standards, it is also an offence to sell food which is damaged, deteriorated or perished, which is adulterated, or which is unfit for human consumption. Because food standards are given legal effect by State, Territory and New Zealand laws, it is important to read this Food Standards Code in conjunction with the relevant food legislation.

This Code should also be read in conjunction with other applicable laws, such as the Australian *Trade Practices Act* and the New Zealand and State and Territory *Fair Trading Acts*. The provisions in these Acts, particularly relating to conduct which is false, misleading or deceptive, apply to the supply of food in trade and commerce.

Food standards are developed or varied by the Australia New Zealand Food Authority, either by application from any agency or body or by a proposal of its own initiative. Notices are published in Australia and New Zealand seeking comment from the public on applications and proposals.

When assessing a food regulatory measure matter, the Authority is required to take into account:

- any submissions received from the public in response to its public notices;
- three statutory objectives listed in order of priority:
 - (a) the protection of public health and safety;
 - (b) the provision of adequate information relating to food to enable consumers to make informed choices;
 - (c) the prevention of misleading or deceptive conduct;
- Other factors set out in the Act, are:
 - (a) the need for standards to be based on risk analysis using the best available scientific evidence;
 - (b) the promotion of consistency between domestic and international food standards;
 - (c) the desirability of an efficient and internationally competitive food industry; and
 - (d) the promotion of fair trading in food.
- relevant New Zealand standards; and
- any other relevant matters.

Standards or variations to standards developed by the Authority are recommended for adoption to a council of Health Ministers known as the Australia New Zealand Food Standards Council. This Council is the decision-making body about food standards. It meets approximately twice a year, but most business is conducted out-of-session through correspondence.

Standards adopted by the Council are published in the Commonwealth of Australia Gazette and the New Zealand Gazette. Where appropriate, a commencement date for the standard is also specified. The standards published in the *Gazettes* are adopted by reference and without amendment into the food laws of the States and Territories and of New Zealand.

How to seek a variation to a food standard

If you wish to apply for the development of a new standard, or variation of an existing standard, an application form can be obtained by writing to the Standards Liaison Officer at either of the addresses shown below:

Australia New Zealand Food Authority
PO Box 7186
Canberra MC ACT 2610
AUSTRALIA

Australia New Zealand Food Authority
PO Box 10559 The Terrace
Wellington 6036
NEW ZEALAND

Standard 1.1.1

Preliminary Provisions – Application, Interpretation and General Prohibitions

Purpose

This Standard sets out preliminary provisions which apply generally to the *Australia New Zealand Food Standards Code*. General application and interpretation provisions are contained in this Standard. Application and interpretation provisions specific to individual food standards are to be found in those specific standards.

This Standard should always be consulted as a starting point in the use of the Code because it regulates the general operation of the Code in its entirety. Many definitions which have general application to the Code are contained in this Standard.

Editorial note:

This Code is adopted as the required standards for food produced in New Zealand and the States, Territories and Commonwealth of Australia in relation to food sold and/or imported into both countries under the following Acts -

Food Act 1981 (New Zealand)
 Health Act 1911 (Western Australia)
 Food Act 1992 (Australian Capital Territory)
 Food Act 1981 (Queensland)
 Food Act 1989 (New South Wales)
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Clauses**Division 1 – Interpretation and Application****1 Application of this Code**

Unless specifically provided elsewhere in this Code, the provisions of this Code apply to food which is -

- (a) sold or prepared for sale in Australia and/or New Zealand; and/or
- (b) imported into Australia and/or New Zealand.

Editorial note:

Food for which no specific standard is contained in Chapter 2 of this Code, must comply with the general provisions of Chapter 1.

2 Interpretation

Unless expressly defined elsewhere in this Code -

Act means the Act, as amended or, as the case may be, Ordinance of a State, Territory, External Territory, Commonwealth or New Zealand, under the authority of which this Code is enforced.

ANZS means a joint Australia New Zealand Standard published by Standards Australia.

AOAC means the publication entitled “Official methods of Analysis of AOAC International” published by AOAC International, Virginia USA and includes earlier editions of this publication under its previous name.

AS means an Australian Standard published by Standards Australia.

Australian Approved Name means a name included in the “Herbal Substances AAN List” of the “Australian Approved Names List”.

Australian Approved Names List means the list of names or terms included in the document entitled “Australian Approved Names for Pharmaceutical Substances” published by the Therapeutic Goods Administration in its edition “TGA Approved Terminology for Medicines” dated July 1999.

average quantity in relation to a substance in a food is the quantity determined from one or more of the following -

- (a) the manufacturer's analysis of the food; or
- (b) calculation from the actual or average quantity of nutrients in the ingredients used; or
- (c) calculation from generally accepted data;

which best represents the quantity of the substance that the food contains, allowing for seasonal variability and other known factors that could cause actual values to vary.

Editorial note:

The substances referred to in the definition of 'average quantity' are, for example, sodium, potassium, fatty acids, amino acids and vitamins and minerals.

bulk cargo container means an article of transport equipment, being a lift van, movable tank, or other similar structure –

- (a) of a permanent character and accordingly strong enough to be suitable for repeated use; and
- (b) specifically designed to facilitate the carriage of goods by one or more modes of transport, without immediate repacking; and
- (c) fitted with devices permitting its ready handling and its transfer from one mode of transport to another; and
- (d) so designed as to be easy to fill and empty; and
- (e) having an internal volume of one cubic metre or more; and
- (f) includes the normal accessories and equipment of the container, when imported with the container and used exclusively with it; and
- (g) shipping container or aircraft cargo container;

but does not include -

- (h) any vehicle, or any ordinary packing case, crate, box, or other similar article used for packing.

business address means a description of the location of the premises from which the business in question is being operated, but does not include a postal address.

claim means any statement, representation, information, design, words or reference in relation to a food which is not mandatory in this Code.

Editorial note:

A claim may be made for example, on the label on a package of food or in an advertisement.

Code means the *Australia New Zealand Food Standards Code* as defined in section 3 of the *Australia New Zealand Food Authority Act 1991*.

code number, used in relation to a food additive, means either –

- (a) the number set out in the Schedules to Standard 1.3.1 in relation to that food additive; or
- (b) the number referred to in (a) preceded by the letter “E”.

Commonwealth means the Commonwealth of Australia.

component means any substance including a food additive used in the preparation of an ingredient and present in the final product in a primary or modified form.

ESADDI means, for a vitamin or mineral in column 1 of the Schedule, the Estimated Safe and Adequate Daily Dietary Intake, specified for that vitamin or mineral –

- (a) in column 3; and
- (b) in column 4 for children aged one to three years;

calculated and expressed in the form specified in column 2.

fund raising events means events that raise funds solely for community or charitable causes and not for personal financial gain.

label means any tag, brand, mark or statement in writing or any representation or design or descriptive matter on or attached to or used in connection with or accompanying any food or package.

lot means a quantity of food which is prepared or packed under essentially the same conditions usually –

- (a) from a particular preparation or packing unit; and
- (b) during a particular time ordinarily not exceeding 24 hours.

lot identification means information which indicates, in a clearly identifiable form, the -

- (a) premises where the food was packed or prepared; and
- (b) lot of the food in question.

nutrition information panel or **panel** means a panel which complies with the requirements of Division 2 of Standard 1.2.8.

nutritive substance means a substance not normally consumed as a food in itself and not normally used as an ingredient of food, but which, after extraction and/or refinement, or synthesis, is intentionally added to a food to achieve a nutritional purpose, and includes vitamins, minerals, amino acids, electrolytes and nucleotides.

NZS means a New Zealand Standard published by Standards New Zealand.

package means any container or wrapper in or by which food intended for sale is wholly or partly encased, covered, enclosed, contained or packaged and, in the case of food carried or sold or intended to be carried and sold in more than one package, includes every such package, but does not include –

- (a) bulk cargo containers; or
- (b) pallet overwraps; or
- (c) crates and packages which do not obscure labels on the food; or
- (d) transportation vehicles.

permitted form means a form of a vitamin or mineral specified in column 2 of the Schedule.

prescribed name means a name by which a food is defined or described in a Standard, and is declared in this Code to be a prescribed name.

RDI means, for a vitamin or mineral in column 1 of the Schedule, the Recommended Dietary Intake, specified for that vitamin or mineral –

- (a) in column 3; and
- (b) in column 4 for children aged one to three years;

calculated and expressed in the form specified in column 2.

Editorial note:

The RDIs used in this Code are based on those published by the National Health and Medical Research Council (NHMRC) of Australia in 1991.

relevant authority means the authority responsible for the enforcement of this Code.

State means a State of the Commonwealth of Australia.

statement of ingredients means a statement as required in Standard 1.2.4 in this Code.

supplier means the packer, manufacturer, vendor or importer of the food in question.

Territory means a Territory of the Commonwealth of Australia.

warning statement means a statement required to be expressed in the text as so prescribed in this Code, in –

- (a) clause 3 of Standard 1.1.3; and
- (b) clause 3 of Standard 1.2.3; and
- (c) clause 3 of Standard 2.6.3; and
- (d) subclauses 15(1), 15(3), and 27(1) of Standard 2.9.1; and
- (e) paragraph 5(3)(c) and subclause 6(2) of Standard 2.9.2; and
- (f) subclauses 3(3) and 3(4) of Standard 2.9.4.

3 Prescribed standards for food

A reference in this Code to the nature, substance, composition, strength, weight, volume, quantity, purity or quality of any food, article, ingredient or component is the prescribed standard for that food, article, ingredient or component.

Editorial note:

It is an offence under State and Territory and Commonwealth legislation for food not to comply with a prescribed standard where a prescribed standard has been established for that food. This Code establishes that “prescribed standard”.

It is an offence under the New Zealand *Food Act 1981* for food not to comply with applicable food standards issued under that Act.

4 Reference to Acts

In this Code, a reference to an Act includes any regulations made under that Act.

5 Guidelines and editorial notes

(1) In this Code, guidelines as developed by the Australia New Zealand Food Authority pursuant to paragraph 7(1)(c) of the *Australia New Zealand Food Authority Act 1991*, to assist in the interpretation of the Code are not legally binding.

(2) In this Code, editorial notes are for information only and are not legally binding.

6 Units of measurement

(1) A symbol of measurement used in this Code -

- (a) has the meaning assigned to it under the Australian *National Measurement Act 1960* as amended, or the New Zealand *Weights and Measures Act 1987*; or
- (b) if there is no meaning assigned under the Australian *National Measurement Act 1960* as amended, or the New Zealand *Weights and Measures Act 1987* as amended has the meaning assigned to it in the Systeme Internationale d’Unites; or
- (c) if there is no meaning assigned in the Australian *National Measurement Act 1960* or the New Zealand *Weights and Measures Act 1987* as amended or the Systeme Internationale d’Unites, has the same meaning assigned to it in the Glossary of Units in this Standard.

(2) Where a unit of measurement is referred to in the heading of a table in this Code, the amounts specified in the table are to be measured according to those units unless a different unit of measurement is specified in relation to a particular item in the table.

7 Interpretation of compositional provisions

A reference to a compositional permission or requirement in this Code is a reference to the composition of the final food, unless expressly stated otherwise.

8 Glossary of symbols and units

Symbols and units used in this Code have the following meanings –

Symbol/Unit	Meaning
%	per cent
Bq	becquerel
°C	degrees Celsius
cfu/g	colony forming units per gram
Cal or kcal	kilocalorie
cm ²	square centimetre
cm	centimetre
dm ²	square decimetre
g	gram
gN/kg	gram of nitrogen/kg
Gy	Grays
J	joule
kg	kilogram
kJ	kilojoule
kPa	kilopascal
L or l	litre
M	Molar concentration
mg	milligram
mg/kg	milligram/kilogram
milliequiv	milliequivalent
mL or ml	millilitre
m/m	mass per mass
mm	millimetre
mmol	millimole
mOsm	milliosmoles
nm	nanometre
Osm	osmoles
Pa	pascal
ppm	parts per million
µg or mcg	microgram
µg/kg	microgram/kilogram
µL or µl	microlitre
µm	micrometre

Division 2 – General Prohibitions

9 Prohibition on addition of nutritive substances to food

Nutritive substances must not be added to food unless expressly permitted in this Code.

10 Addition of “other foods”

- (1) A reference to the addition or use of “other foods” in the composition of a food for which a standard is prescribed is not a permission for the addition or use of a nutritive substance, vitamin, mineral, processing aid or food additive in the food.
- (2) A reference to the addition or use of “foods” in Part 1.3 of this Code, is not a permission for the addition of a nutritive substance, vitamin, mineral, processing aid or food additive to a food.
- (3) In cases where no specific foods are authorised for addition in a standard, any other food or anything that may be lawfully added to that food may be added.
- (4) Compositional requirements for a food apply to the final food irrespective of any presence or permission to add other foods.

11 Prohibition on altering labels

- (1) Subject to subclause (2), the label on package of food must not be altered, removed, erased, obliterated or obscured except with the permission of the relevant authority.
- (2) A package of food may be relabelled by placing a new label over the incorrect one provided that the new label is not able to be removed so that the incorrect information is visible.

12 Modification of prescribed statements

A statement or information which is required by this Code or the relevant Act to be included in a label or advertisement for food, may include words which modify that statement or information provided that those words do not contradict, or detract from the intended effect of, the required statement or information.

13 Application of labelling provisions to advertising

Advertisements for food must not contain any statement, information, designs or representations which are prohibited by this Code from being included in a label for that food.

Schedule

Permitted Forms of Recommended Dietary Intakes (RDIs) and Estimated Safe and Adequate Daily Dietary Intakes (ESADDIs) for Vitamins and Minerals

Column 1 Vitamin or Mineral	Column 2 Permitted Forms	Column 3 RDI (unless stated otherwise)	Column 4 RDI (unless stated otherwise) for children aged 1 – 3 years
Vitamins			
Vitamin A	<p><i>Retinol Forms</i> vitamin A (retinol) vitamin A acetate (retinyl acetate) vitamin A palmitate (retinyl palmitate) vitamin A propionate (retinyl propionate)</p> <p><i>Carotenoid Forms</i> beta-apo-8'-carotenal beta -carotene-synthetic carotenes-natural beta -apo-8'-carotenoic acid ethyl ester</p>	750 µg retinol equivalents ¹	300 µg retinol equivalents ¹
Thiamin (Vitamin B1)	thiamin hydrochloride thiamin mononitrate thiamin monophosphate	1.1 mg thiamin	0.5 mg thiamin
Riboflavin (Vitamin B2)	riboflavin riboflavin 5'-phosphate sodium	1.7 mg riboflavin	0.8 mg riboflavin
Niacin	niacinamide (nicotinamide) nicotinic acid	10 mg niacin ²	5 mg niacin ²
Folate	folic acid	200 µg folic acid	100 µg folic acid
Vitamin B ₆	pyridoxine hydrochloride	1.6 mg pyridoxine	0.7 mg pyridoxine
Vitamin B ₁₂	cyanocobalamin hydroxocobalamin	2.0 µg cyanocobalamin	1.0 µg cyanocobalamin

Schedule (Continued)

Column 1 Vitamin or Mineral	Column 2 Permitted Forms	Column 3 RDI (unless stated otherwise)	Column 4 RDI (unless stated otherwise) for children aged 1 – 3 years
Vitamins (Continued)			
Biotin	No permitted form specified	30 µg biotin (ESADDI)	8 µg biotin (ESADDI)
Pantothenic acid	No permitted form specified	5.0 mg pantothenic acid (ESADDI)	2.0 mg pantothenic acid (ESADDI)
Vitamin C	L-ascorbic acid ascorbyl palmitate calcium ascorbate potassium ascorbate sodium ascorbate	40 mg in total of L-ascorbic acid and dehydroascorbic acid	30 mg in total of L-ascorbic acid and dehydroascorbic acid
Vitamin D	vitamin D ₂ (ergocalciferol) vitamin D ₃ (cholecalciferol)	10 µg cholecalciferol ³	5 µg cholecalciferol ³
Vitamin E	dl-alpha-tocopherol d- alpha -tocopherol concentrate tocopherols concentrate, mixed d- alpha -tocopheryl acetate dl- alpha -tocopheryl acetate d- alpha -tocopheryl acetate concentrate d- alpha -tocopheryl acid succinate	10 mg alpha - tocopherol equivalents ⁴	5 mg alpha - tocopherol equivalents ⁴
Vitamin K	No permitted form specified	80 µg phyloquinone (ESADDI)	15 µg phyloquinone (ESADDI)
Minerals			
Calcium	calcium carbonate calcium chloride calcium chloride, anhydrous calcium chloride solution calcium citrate calcium gluconate	800 mg calcium	700 mg calcium

Schedule (Continued)

Column 1 Minerals continued	Column 2	Column 3	Column 4
Vitamin or Mineral	Permitted Forms	RDI (unless stated otherwise)	RDI (unless stated otherwise) for children aged 1 – 3 years
Calcium (Continued)	calcium glycerophosphate calcium lactate calcium oxide calcium phosphate, dibasic calcium phosphate, monobasic calcium phosphate, tribasic calcium sodium lactate calcium sulphate	800 mg calcium	700 mg calcium
Chromium	No permitted form specified	200 µg chromium (ESADDI)	60 µg chromium (ESADDI)
Copper	No permitted form specified	3.0 mg copper (ESADDI)	0.8 mg copper (ESADDI)
Iron	ferric ammonium citrate, brown or green ferric ammonium phosphate ferric citrate ferric hydroxide ferric phosphate ferric pyrophosphate ferric sulphate (iron III sulphate) ferrous carbonate ferrous citrate ferrous fumarate ferrous gluconate ferrous lactate ferrous succinate ferrous sulphate (iron II sulphate) ferrous sulphate, dried iron, reduced (ferrum reductum)	12 mg iron	6 mg iron

Schedule (Continued)

Column 1 Minerals continued	Column 2	Column 3	Column 4
Vitamin or Mineral	Permitted Forms	RDI (unless stated otherwise)	RDI (unless stated otherwise) for children aged 1 – 3 years
Iodine	potassium iodate potassium iodide sodium iodate sodium iodide	150 µg iodine	70 µg iodine
Magnesium	magnesium carbonate magnesium chloride magnesium gluconate magnesium oxide magnesium phosphate, dibasic magnesium phosphate, tribasic magnesium sulphate	320 mg magnesium	80 mg magnesium
Manganese	No permitted form specified	5.0 mg manganese (ESADDI)	1.5 mg manganese (ESADDI)
Molybdenum	No permitted form specified	250 µg molybdenum (ESADDI)	50 µg molybdenum (ESADDI)
Phosphorus	calcium phosphate, dibasic calcium phosphate, monobasic calcium phosphate, tribasic bone phosphate magnesium phosphate, dibasic magnesium phosphate, tribasic calcium glycerophosphate potassium glycerophosphate phosphoric acid potassium phosphate, dibasic potassium phosphate, monobasic sodium phosphate, dibasic	1000 mg phosphorus	500 mg phosphorus

Schedule (Continued)

Column 1 Vitamin or Mineral	Column 2 Permitted Forms	Column 3 RDI (unless stated otherwise)	Column 4 RDI (unless stated otherwise) for children aged 1 – 3 years
Minerals continued			
Selenium	No permitted forms specified	70 µg selenium	25 µg selenium
Zinc	zinc acetate zinc chloride zinc gluconate zinc lactate zinc oxide zinc sulphate	12 mg zinc	4.5 mg zinc

FOOTNOTES TO SCHEDULE

1 Calculation of retinol equivalents for carotenoid form of vitamin A.

Carotenoid Form	Conversion Factor (µg/1 µg retinol equivalents)
beta-apo-8'-carotenal	12
beta-carotene-synthetic	6
carotenes-natural	12
beta-apo-8'-carotenoic acid ethyl ester	12

2 This figure represents the proportion of the RDI provided by pre-formed niacin in foods and excludes the niacin provided from the conversion of the amino acid tryptophan.

3 Recommended daily oral intake as a supplement, for those Australians not exposed to sunlight. Because of the major role of sunlight in determining vitamin D status, a RDI for vitamin D was not developed for the Australian population.

4 Calculation of alpha-tocopherol equivalents for vitamin E.

Vitamin E Form	Conversion Factor (µg/1 µg alpha-tocopherol equivalents)
dl-alpha-tocopherol	1.36
d-alpha-tocopherol concentrate	*
tocopherols concentrate, mixed	*
d-alpha-tocopherol acetate	1.10
dl-alpha-tocopherol acetate	1.49
d-alpha-tocopherol acetate concentrate	*
d-alpha-tocopherol acid succinate	1.23

*Conversion factor determined by composition of the form of Vitamin E.

Standard 1.1.2

Supplementary Definitions for Foods

Purpose

This Standard sets out definitions for foods which do not have specific compositional requirements elsewhere in this Code.

Table of Provisions

1 Definitions

Clauses

1 Definitions

In this Code -

chocolate means the confectionery product characterised by the presence of cocoa bean derivatives prepared from a minimum of 200g/kg of cocoa bean derivatives.

cocoa means the powdered product prepared from cocoa beans from which a portion of the fat may have been removed, with or without the addition of salt and/or spices.

coffee means the product prepared by roasting and/or grinding of coffee beans.

decaffeinated coffee means coffee from which most of the caffeine has been removed and which contains no more than 1g/kg of anhydrous caffeine on a dry basis.

decaffeinated soluble coffee or instant coffee and **decaffeinated soluble or instant tea** mean soluble or instant coffee or soluble or instant tea from which most of the caffeine has been removed and which contains no more than 3g/kg of anhydrous caffeine on a dry basis.

decaffeinated tea means tea from which most of the caffeine has been removed and which contains no more than 4g/kg of anhydrous caffeine on a dry basis.

gelatine means a protein product prepared from animal skin, bone or other collagenous material, or any combination thereof.

instant coffee or **soluble coffee** means the dried soluble solids prepared or extracted from the water extraction of coffee.

instant tea or **soluble tea** means dried soluble solids obtained from the water extraction of tea.

tea means the product made from the leaves and leaf buds of one or more of varieties and cultivars of *Camelia sinensis* (L.) O. Kuntz.

Standard 1.1.3

Transitional and Temporary Standards

Purpose

This Standard temporarily applies a number of provisions of the Australian *Food Standards Code* to this Code (the *Australia New Zealand Food Standards Code*) for a 'transitional period'. This transitional period operates from the commencement of this Code to the concurrent repeal of the Australian Food Standards Code and the New Zealand Food Regulations 1984.

Table of Provisions

- | | |
|---|-------------------------------------------------------------------|
| 1 | Prohibition on the making of health claims in relation to food |
| 2 | Country of origin labelling requirements |
| 3 | Warning statement for condensed milk, modified milk and skim milk |
| 4 | Labelling of royal jelly or food containing royal jelly |

Clauses

1 Prohibition on the making of health claims in relation to food

- (1) Save where otherwise expressly prescribed by this Code, any label on a package containing or any advertisement for food shall not include a claim for therapeutic or prophylactic action or a claim described by words of similar import.
- (2) Any label on a package containing or an advertisement for a food shall not include the word 'health' or any word or words of similar import as a part of or in conjunction with the name of the food.
- (3) Save where otherwise expressly prescribed by this Code, any label on a package containing or any advertisement for food shall not contain any word, statement, claim, express or implied, or design that directly or by implication could be interpreted as advice of a medical nature from any person.
- (4) Save where otherwise expressly prescribed by this Code, the label on a package containing or any advertisement for food shall not contain the name of or a reference to any disease or physiological condition.
- (5) Subject to subclauses (6), (7) and (8), a food listed in column 1 of the Table to this subclause may have a health claim listed in column 3 of the Table made in respect of that food, provided that the food meets the relevant eligibility criteria in column 2 of the Table.

Table to subclause 1(5) – Permitted Health Claims

Column 1 Food	Column 2 Eligibility Criteria Amounts specified are per each serving as specified in the nutrition information panel	Column 3 Permitted Claim
<p><u>PRIMARY FOODS</u></p> <p><u>Eggs</u> Eggs</p> <p><u>Fruit</u> Avocado Grapefruit Orange</p> <p><u>Legumes</u> McKenzie's Borlotti Beans McKenzie's Cannellini Beans McKenzie's Chick Peas McKenzie's Dried (Whole Green) Peas McKenzie's Green Split Peas McKenzie's Haricot Beans McKenzie's Italian Style Soup Mix McKenzie's Lima Beans McKenzie's Red Kidney Beans McKenzie's Red Split Lentils McKenzie's Soya Beans McKenzie's Whole Green Lentils McKenzie's Yellow Split Peas Mellow Yellow Red Kidney Beans Mellow Yellow Soya Beans Mellow Yellow Chick Peas Sanitarium Red Kidney Beans</p> <p><u>Nuts</u> Peanuts</p> <p><u>Vegetables</u> Beetroot Broccoli Brussels Sprouts</p>	<p>Primary foods as defined in Standard 1.3.2</p> <p>Contains at least 40 micrograms folate.</p> <p>Other foods</p> <p>Contains at least 40 micrograms folate and not more than - (A) 14 g fat, of which no more than 5 g is saturated fat; (B) 500 mg sodium; and (C) 10 g in total of added sugars and honey.</p>	<p>A claim which states - (a) that increased maternal folate consumption in at least the month before and 3 months following conception may reduce the risk of fetal neural tube defects; and (b) the recommendation that women consume a minimum of 400 micrograms folate per day in at least the month before and at least the first 3 months following conception.</p>

Table to subclause 1(5) – Permitted Health Claims (Continued)

Column 1 Food	Column 2 Eligibility Criteria Amounts specified are per each serving as specified in the nutrition information panel	Column 3 Permitted Claim
<p>Cabbage Cauliflower English Spinach Green beans Harvest FreshCuts Vegetable Medley Leeks Lettuce Mushrooms Parsnip Zucchini Sweet corn Watties Garden Peas Watties Baby Peas Watties Choice Cut Green Beans Watties Supersweet Corn</p> <p><u>PROCESSED FOODS</u></p> <p><u>Bread</u> Burgen Sunflower Barley and Sunflower Seed Loaf Burgen High Bake Heritage Rye Burgen High Bake Heritage White Burgen High Bake Heritage Granary Malt Burgen High Bake Heritage Soy and Linseed Burgen High Bake Heritage Wholemeal Burgen Mixed Grain Loaf Burgen Mixed Grain Fruit Loaf Burgen Oat Bran and Honey Loaf Burgen Traditional Rye Loaf Burgen Soy-Lin Loaf Pro-Rol Swiss Maid Tip Top English Muffins Tip Top Holsom's Wholemeal Tip Top Holsom's Wholemeal Toast Tip Top Holsom's Wholemeal with Wheatgerm Tip Top Holsom's Wholemeal with Wheatgerm Toast Tip Top Hyfibe White Tip Top Hyfibe White Muffins Tip Top Hyfibe White Thick Tip Top Multigrain</p>	<p>Primary foods as defined in Standard 1.3.2</p> <p>Contains at least 40 micrograms folate.</p> <p>Other foods</p> <p>Contains at least 40 micrograms folate and not more than - (A) 14 g fat, of which no more than 5 g is saturated fat; (B) 500 mg sodium; and (C) 10 g in total of added sugars and honey.</p>	<p>A claim which states - (a) that increased maternal folate consumption in at least the month before and 3 months following conception may reduce the risk of fetal neural tube defects; and (b) the recommendation that women consume a minimum of 400 micrograms folate per day in at least the month before and at least the first 3 months following conception.</p>

Table to subclause 1(5) – Permitted Health Claims (Continued)

Column 1 Food	Column 2 Eligibility Criteria Amounts specified are per each serving as specified in the nutrition information panel	Column 3 Permitted Claim
<p>Tip Top Multigrain 9 Grain Tip Top Multigrain 9 Grain Muffins Tip Top Multigrain 9 Grain Toast Tip Top Multigrain Muffins Tip Top Multigrain Toast Tip Top Pro-Rol Thick Tip Top Sunblest Thick Tip Top Sunblest Sandwich Tip Top The White Stuff Tip Top The White Stuff Muffins Uncle Tobys Vitagold Bread Uncle Tobys Energy White Bread Uncle Tobys GrainsPlus Bread</p> <p><u>Cereals</u> Goodman Fielder Nature's Gold Jackaroo Flour Kellogg's All Bran Kellogg's All Bran Fruit 'n Oats Kellogg's Bran Flakes Kellogg's Corn Flakes Kellogg's Golden Wheats Kellogg's Guardian Kellogg's Just Right Kellogg's Mini-Wheats Apricot Kellogg's Mini-Wheats Blackcurrant Kellogg's Mini-Wheats Strawberry Kellogg's Mini-Wheats Whole Wheat Kellogg's Special K Kellogg's Sultana Bran Lowan Flake Medley with Wild Berries Sanitarium Cornflakes * Sanitarium Fruity Bix - Apricot * Sanitarium Fruity Bix - Tropical * Sanitarium Fruity Bix - Wild Berry * Sanitarium Good Start * Sanitarium Light 'n Tasty Sanitarium Lite-Bix * Sanitarium Weet-Bix Sanitarium Weet-Bix HiBran Soy & Linseed Sanitarium Weet-Bix plus Oat Bran Uncle Tobys Lite Start Breakfast Bars Uncle Tobys Lite Start Breakfast Cereal</p>	<p>Primary foods as defined in Standard 1.3.2</p> <p>Contains at least 40 micrograms folate.</p> <p>Other foods</p> <p>Contains at least 40 micrograms folate and not more than - (A) 14 g fat, of which no more than 5 g is saturated fat; (B) 500 mg sodium; and (C) 10 g in total of added sugars and honey.</p>	<p>A claim which states - (a) that increased maternal folate consumption in at least the month before and 3 months following conception may reduce the risk of fetal neural tube defects; and (b) the recommendation that women consume a minimum of 400 micrograms folate per day in at least the month before and at least the first 3 months following conception.</p>

Table to subclause 1(5) – Permitted Health Claims (Continued)

Column 1 Food	Column 2 Eligibility Criteria Amounts specified are per each serving as specified in the nutrition information panel	Column 3 Permitted Claim
<p><u>Fruit/Vegetables</u> Golden Circle Kernel Corn Golden Circle Sliced & Baby Beetroot</p> <p><u>Juices</u> Berri Orange Juice (Long Life) - No Added Sugar Berri Orange Juice (Long Life) - Premium Berri Pure N' Fresh (Chilled Orange Juice) Citrus Tree Orange Juice Coles Orange Juice – No Added Sugar (Sourced from Berri Ltd) Coles Orange and Mango Juice – No Added Sugar (Sourced from Berri Ltd) Coles Apple and Blackcurrent Juice – No Added Sugar (Sourced from Berri Ltd) Coles Apple Juice – No Added Sugar (Sourced from Berri Ltd) Coles Viten Fernland Balance Orange Juice Golden Circle Cloudy Apple Juice Golden Circle Orange Juice Golden Circle Pineapple Juice Just Juice Apple Just Juice Orange McCoy Orange Juice Quelch Just Squeezed Orange Stefans Orange Juice</p> <p><u>Soy Products</u> Soy Feast Soy & Corn Fritters</p> <p><u>Extracts</u> Sanitarium Marmite</p> <p><u>Supplementary Foods</u> National Foods Edge</p> <p>* approved pending folate fortification</p>		

Editorial notes:

- (1) Subclauses (5), (6), (7), (8) and (9) implement a pilot trial of a management system for health claims. The outcomes of the pilot will be used to assist in the evaluation of a proposal to allow wider use of health claims in food labels and advertisements. The subclauses cease to have effect on 13 August 2002.
- (2) The Australia New Zealand Food Authority maintains a Register which contains the most up to date list of approved foods/products for the folate pilot.
- (3) Standard 1.2.8 – Nutrition Labelling and Standard 1.3.2 – Vitamins and Minerals should be read in conjunction with clause 1 of this Standard.

- (6) A health claim must not be made in respect of the following foods -
 - (a) food standardised in Part 2.7 of this Code; and
 - (b) food standardised in Standards 2.9.1, 2.9.2 and 2.9.4 of this Code; and
 - (c) formulated meal replacements as standardised in Standard 2.9.3; and
 - (d) soft cheeses and pâté.
- (7) The label on a package of food, in respect of which a health claim set out in the Table has been made, must include -
 - (a) a nutrition information panel in accordance with Standard 1.2.8 of this Code, which additionally includes the average quantity of folate in one serving of the food, beside the proportion of the RDI of folate contributed by one serving of the food; and
 - (b) an asterisk accompanying the word 'folate' in the nutrition information panel which refers to a footnote advising that the RDI of 200 micrograms referred to is for adults, whereas for women, at least one month before and during pregnancy, the recommended folate intake is 400 micrograms per day; and
 - (c) an accompanying statement that it is important to maintain a varied diet; and
 - (d) a statement of particular storage, handling or cooking requirements, where the ability of a food to contain at least 40 micrograms folate per each serving depends on those requirements.
- (8) Where a label, in respect of which a health claim set out in the Table has been made, is displayed on or in connection with a food which is displayed for retail sale other than in a package, the label must include -
 - (a) a nutrition information panel in accordance with Standard 1.2.8 of this Code, which additionally includes the average quantity of folate in one serving of the food, beside the proportion of the RDI of folate contributed by one serving of the food; and
 - (b) an asterisk accompanying the word 'folate' in the nutrition information panel which refers to a footnote advising that the RDI of 200 micrograms referred to is for adults, whereas for women, at least one month before and during pregnancy, the recommended folate intake is 400 micrograms per day; and
 - (c) an accompanying statement that it is important to maintain a varied diet; and
 - (d) a statement of particular storage, handling or cooking requirements, where the ability of a food to contain at least 40 micrograms folate per each serving depends on those requirements.
- (9) Where a health claim may be made in relation to a food in accordance with this Standard the same claim in relation to that food may be made in an advertisement, provided the advertisement includes a statement that it is important to maintain a varied diet.

2 Country of origin labelling requirements

- (1) This clause does not apply to food produced in or imported into New Zealand.
- (2) For the purposes of this Code, the following provisions of the Australian Food Standards Code apply –
 - (a) clause (4) of Standard A1; and
 - (b) clause (4A) of Standard D1; and
 - (c) clause (5) of Standard F1; and
 - (d) clause 1 of Standard M4; and
 - (e) clause (2A) of Standard N1; and
 - (f) clauses 8 and 9 of Standard O2; and
 - (g) clauses (8) and (9) of Standard O7; and
 - (h) Part 3 of Standard O9; and
 - (i) paragraphs (1)(e), (12)(b), (12)(c) and (12)(d) of Standard P3.

3 Warning statement for condensed milk, modified milk and skim milk

- (1) For the purposes of this Code, either the provisions of the Australian Food Standard Code set out in this subclause or the provisions set out in subclauses (2), (3), (4), (5) and (6) apply –
 - (a) subclauses (13)(c) of Standard H1; and
 - (b) subclauses (14)(a) and (14)(g) of Standard H1; and
 - (c) clauses (4) and (7) of Standard H3; and
 - (d) subclause (2)(b) of Standard H4.
- (2) The label on each package of skim milk or non-fat milk shall bear, in 3mm lettering, in the principal display panel, the words “not suitable as a complete milk food for infants”; and those words shall form the first line or lines in the panel, and no other word shall appear in the same line or lines.
- (3) The label on each package of reduced-fat milk shall bear, in 3mm lettering, in the principal display panel, the words “not suitable as a complete milk food for infants”; and those words shall form the first line or lines in the panel, and no other word shall appear in the same line or lines.
- (4) The label on each package of evaporated skim milk shall bear, in 3mm lettering, in the principal display panel, the words “not suitable as a complete milk food for infants”; and those words shall form the first line or lines in the panel, and no other word shall appear in the same line or lines.

(5) The label on each package of skimmed sweetened condensed milk shall bear, in 3mm lettering, in the principal display panel, the words “not suitable as a complete milk food for infants”; and those words shall form the first line or lines in the panel, and no other word shall appear in the same line or lines.

(6) The label on each package of skim milk powder shall bear, in 3mm lettering, in the principal display panel, the words “not suitable as a complete milk food for infants”; and those words shall form the first line or lines in the panel, and no other word shall appear in the same line or lines.

(7) For the purposes of subclauses (2) and (3) –

skim milk and **non-fat milk** means milk from which milk fat or cream has been removed.

reduced-fat milk means –

- (i) milk from which milk fat or cream has been partially removed; or
- (ii) a mixture of non-fat milk with milk or standard milk; or
- (iii) the product produced from a combination of the products specified in subparagraphs (i) and (ii).

standardised milk means pasteurised or ultra heat treated milk –

- (i) from which no substance has been removed except milk fat or cream; and
- (ii) to which no substance has been added except non-fat milk or non-fat milk solids.

Editorial note:

Subclause 3(1) of this Standard sets out certain labelling requirements for condensed, modified and skim milk which are contained in the Australian Food Standards Code.

Subclauses (2) – (6) set out certain labelling requirements for skim and non-fat milk, reduced-fat milk, evaporated skim milk, skimmed sweetened condensed milk and skim milk powder. These subclauses set out the same requirements as those in the New Zealand Food Regulations 1984.

Clause 3 does not regulate the composition of any these products.

Clause 3 of this Standard will be reviewed prior to the Australia New Zealand Food Standards Code becoming the sole Food Standards Code in Australia and New Zealand.

4 Labelling of royal jelly or food containing royal jelly

For the purposes of this Code, the provisions of the Australian Food Standards Code set out in clause (8) of Standard K2 apply.

Standard 1.2.1

Application of Labelling and Other Information Requirements

Purpose

This Standard sets out the application of general labelling and other information requirements contained in Part 1.2. and labelling and information requirements specific to certain foods in Chapter 2 of this Code. This Part sets out the labelling requirements for food for sale and information that must be provided in conjunction with the sale of certain foods, where labelling is not required. Food Product Standards in Chapter 2 may impose additional labelling and information requirements for specific classes of food.

Table of Provisions

- | | |
|---|------------------------------------------------------------|
| 1 | Interpretation |
| 2 | Labelling of food for retail sale or for catering purposes |
| 3 | Labelling of food not for retail sale etc. |
| 4 | Provision of information in relation to food etc. |

Clauses

1 Interpretation

In this Part-

foods for catering purposes means those foods for use in restaurants, canteens, schools, caterers or self catering institutions, where food is offered for immediate consumption.

intra company transfer means a transfer of food between elements of a single company, between subsidiaries of a parent company or between subsidiaries of a parent company and the parent company.

retail sale means sale to the public.

small package means a package with a surface area of less than 100cm².

transportation outer means a package which encases packaged or unpackaged foods for the purpose of transportation and distribution and which is removed before the food is used or offered for retail sale or which is not taken away by the purchaser of the food.

2 Labelling of food for retail sale or for catering purposes

(1) Subject to subclause (2), food for retail sale or for catering purposes must bear a label setting out all the information prescribed in this Code, except where –

- (a) the food is other than in a package; or
- (b) the food is in inner packages not designed for sale without an outer package other than individual portion packs which must bear a label containing a declaration of certain substances in accordance with clause 4 of Standard 1.2.3; or
- (c) the food is made and packaged on the premises from which it is sold; or
- (d) the food is packaged in the presence of the purchaser; or
- (e) the food is whole or cut fresh fruit and vegetables, except sprouting seeds or similar products, in packages that do not obscure the nature or quality of the fruit or vegetables; or
- (f) the food is delivered packaged, and ready for consumption, at the express order of the purchaser; or
- (g) the food is sold at a fund raising event.

(2) Notwithstanding subclause (1), food for retail sale or for catering purposes must comply with any requirements specified in –

- (a) subclause 2(2) of Standard 1.2.3; and
- (b) subclause 3(2) of Standard 1.2.3; and
- (c) subclause 4(2) of Standard 1.2.3; and
- (d) subclause 5(2) of Standard 1.2.3; and
- (e) subclause 4(2) of Standard 1.2.8; and
- (f) subclause 4(3) of Standard 1.2.8; and
- (g) clause 6 of Standard 1.5.3; and
- (h) subclause 2(2) of Standard 1.2.10; and
- (i) subclause 4(3) of Standard 2.2.1; and
- (j) clauses 5, 6, and 10 of Standard 2.2.1; and
- (k) clause 3 of Standard 2.2.3; and
- (l) subclause 3(2) of Standard 2.6.3.

3 Labelling of food not for retail sale etc.

Food –

- (a) not for retail sale; or
- (b) not for catering purposes; or
- (c) supplied as an intra company transfer;

must bear a label containing the information prescribed in clauses 1, 2 and 3 of Standard 1.2.2, except where the –

- (d) food is other than in a package; or
- (e) food is in an inner package or packages contained in an outer package where the label on the outer package includes the information prescribed in clauses 1, 2 and 3 of Standard 1.2.2; or
- (f) food is in a transportation outer where the information that would be required on the transportation outer is clearly discernible on the labels

on or attached to the packages contained within the transportation outer.

4 Provision of information in relation to food not for retail sale etc.

(1) Where a purchaser or relevant authority has so requested, a package of food which is -

- (a) not for retail sale; or
- (b) not for catering purposes; or
- (c) supplied as an intra company transfer;

must be accompanied by sufficient information in relation to that food to enable the purchaser to comply with the -

- (d) compositional requirements of this Code; and
- (e) labelling or other declaration requirements of this Code.

(2) The information referred to in subclause (1) must be supplied in writing where the relevant authority or purchaser has so requested.

Editorial note:

Under paragraph 3(b) food for catering purposes must be labelled in accordance with clause 2. Therefore, the labelling requirements for food for retail sale also apply to food for catering purposes.

Standard 1.2.2

Food Identification Requirements

Purpose

This Standard requires that certain information must be included on the label on a food in order to be able to identify the food in question. The labels on a package of food for retail sale, other than in the circumstances listed in Standard 1.2.1 must include, in addition to the information prescribed in this Standard, the information prescribed elsewhere in Part 1.2 of this Code.

Table of Provisions

- 1 Name of food
- 2 Lot identification
- 3 Name and address of supplier

Clauses

1 Name of food

- (1) The label on a package of food must include -
 - (a) the prescribed name of the food, where the name of a food is declared in this Code to be a prescribed name; and
 - (b) in any other case, a name or a description of the food sufficient to indicate the true nature of the food.
- (2) For the purposes of paragraph (1)(b), the definitions of certain foods as set out in Chapter 2 of this Code, do not of themselves establish the name of the food.

Editorial note:

For example, the definitions for –

1. Bread in Standard 2.1.1
2. Fermented milk in Standard 2.5.3
3. Ice cream in Standard 2.5.6

2 Lot identification

The label on a package of food must include its lot identification, unless the food is -

- (a) an individual portion of ice cream or ice confection; or
- (b) in small packages, and the bulk packages and the bulk container in which the food is stored or displayed for sale includes lot identification.

3 Name and address of supplier

The label on a package of food must include the name and business address in Australia or New Zealand, of the supplier of the food.

Editorial note:

“Supplier” is defined in Standard 1.1.1 to include the packer, manufacturer, vendor or importer of the food in question.

Standard 1.2.3

Mandatory Warning and Advisory Statements and Declarations

Purpose

This Standard sets out mandatory advisory statements and declarations which must be made in relation to certain foods or foods containing certain substances.

Table of Provisions

1	Interpretation
2	Mandatory advisory statements and declarations
3	Mandatory warning statements and declarations
4	Mandatory declaration of certain substances in food
5	Advisory statement in relation to foods containing polyols or polydextrose

Clauses

1 Interpretation

In this Standard -

bee pollen means pollen collected from the legs of bees.

pollen means the fine powdery substance discharged from the anthers of flowers.

propolis means the reddish resinous cement collected by bees from the buds of trees which is used to stop up crevices in hives and strengthen the cells.

royal jelly means the milky white viscous secretion from the salivary glands of honey bees.

2 Mandatory advisory statements and declarations

(1) The label on a package of food listed in column 1 of the Table to this clause must include the advisory statement listed in relation to that food in column 2 of the Table.

(2) Where a food listed in column 1 of the Table to this clause is not required to bear a label pursuant to clause 2 of Standard 1.2.1, the advisory statement listed in relation to that food in column 2 of the Table, must be –

- (a) displayed on or in connection with the display of the food; or
- (b) provided to the purchaser upon request.

Editorial note:

Paragraph 2(2)(b) allows the retailer of a food to provide the information specified in the Table to clause 2 verbally or in writing.

Table to clause 2

Column 1 Food	Column 2 Advisory Statement
Unpasteurised milk and liquid milk products	Statement to the effect that the product has not been pasteurised
Food containing aspartame	Statement to the effect that the product contains phenylalanine
Unpasteurised egg products	Statement to the effect that the product is unpasteurised
Food containing quinine	Statement to the effect that the product contains quinine
Kola beverages containing added caffeine	Statement to the effect that the product contains caffeine
Food containing guarana or extracts of guarana	Statement to the effect that the product contains caffeine

Editorial note:

The requirement for warning statements on condensed, skim and modified milks is contained in Standard 1.1.3, Transitional Standards.

3 **Mandatory warning statements and declarations**

- (1) The label on a package of food listed in column 1 of the Table to this clause must include the warning statement listed in relation to that food in column 2 of the Table.
- (2) Where a food listed in column 1 of the Table to this clause, is not required to bear a label pursuant to clause 2 of Standard 1.2.1, the warning statement listed in relation to that food in column 2 of the Table, must be displayed on or in connection with the display of the food.

Table to clause 3

Column 1 Food	Column 2 Warning Statement

Drafting note:

ANZFA in Proposal P154 is currently considering the necessity and/or content of a prescribed warning statement in relation to food containing royal jelly. Until Proposal P154 settles this issue, the existing requirements in Australia and New Zealand remain unchanged. In Australia, Standard 1.1.3 of Volume 2 requires compliance with Standard K2. In New Zealand the mandatory food standard in relation to royal jelly remains in force.

4 Mandatory declaration of certain substances in food

(1) The presence in a food of any of the substances listed in the Table to this clause, must be declared in accordance with subclause (2), when present as -

- (a) an ingredient; or
- (b) an ingredient of a compound ingredient; or
- (c) a food additive or component of a food additive; or
- (d) a processing aid or component of a processing aid.

(2) Any substances required to be declared by subclause (1) must be –

- (a) declared on the label on a package of the food; or
- (b) where the food is not required to bear a label pursuant to clause 2 of Standard 1.2.1 -
 - (i) displayed on or in connection with the display of the food; or
 - (ii) provided to the purchaser upon request.

Editorial note:

Paragraph 4(2)(b) allows the retailer of a food to provide the information specified in the Table to clause 2 verbally or in writing.

Table to clause 4

Cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains other than where these substances are present in beer and spirits standardised in Standards 2.7.2 and 2.7.5 respectively
Crustacea and their products
Egg and egg products
Fish and fish products
Milk and milk products
Nuts and sesame seeds and their products
Peanuts and soybeans, and their products
Added Sulphites in concentrations of 10mg/kg or more

Royal jelly presented as a food or royal jelly present in a food
Bee pollen
Propolis

Editorial notes:

1. Clause 4 can be complied with by listing those substances in the Table in the ingredient list.
2. Any exemptions in relation to ingredient listing do not override the requirement to declare the presence of the substances listed in the Table to clause 4.
3. Manufacturers occasionally substitute one ingredient for another within the same class of foods. Where this involves a substance listed in the Table to clause 4 there must be an indication on the label that the substance is in the food. Manufacturers may indicate in the ingredient list that the product contains one substance or another (eg. brazil nuts or cashew nuts) in cases where substitutions occur regularly.
4. Expressions such as 'egg and egg product' or 'crustacea and their products' include all products derived from the substance listed in the Table to clause 4.
5. Sulphites should be declared in the same manner as other food additives.

5 Advisory statement in relation to foods containing polyols or polydextrose

- (1) The label on a package of food must include an advisory statement to the effect that excess consumption of the food may have a laxative effect, where the food contains any of the substances –
 - (a) listed in Table 1 to this clause, either singularly or in combination at a level of or in excess of 10g/100g; or
 - (b) listed in Table 2 to this clause, either singularly or in combination at a level of or in excess of 25g/100g; or
 - (c) listed in Table 1 in combination with any of the substances listed in Table 2 at a level of or in excess of 10g/100g.
- (2) Where food containing any of the substances referred to in subclause (1) is not required to bear a label pursuant to clause 2 of Standard 1.2.1, an advisory statement to the effect that excess consumption of the food may have a laxative effect, must be –
 - (a) displayed on or in connection with the display of the food; or
 - (b) provided to the purchaser upon request.

Editorial note:

Paragraph 5(2)(b) allows the retailer of a food to provide the information specified in the Table to clause 2 verbally or in writing.

Table 1 to clause 5

Substance
Lactitol
Maltitol
Maltitol syrup
Mannitol
Xylitol

Table 2 to clause 5

Substance
Erythritol
Isomalt
Polydextrose
Sorbitol

Standard 1.2.4

Labelling of Ingredients

Purpose

This Standard sets out specific requirements for the labelling and naming of ingredients and compound ingredients.

Table of Provisions

1	Interpretation
2	Requirement for statement of ingredients
3	All ingredients to be listed in a statement of ingredients
4	Ingredients to be listed by common, descriptive or generic name
5	Ingredients to be listed in descending order of ingoing weight
6	Declaration of compound ingredients
7	Declaration of alternative ingredients
8	Declaration of food additives
9	Declaration of vitamins and minerals

Clauses

1 Interpretation

In this Standard -

compound ingredient means an ingredient of a food which is itself made from two or more ingredients.

ingredient means any substance, including a food additive, used in the preparation, manufacture or handling of a food.

2 Requirement for statement of ingredients

The label on a package of food must include a statement of ingredients unless-

- (a) the food is labelled with the name of the food which would otherwise be those ingredients listed in the ingredient list; or
- (b) the food is an alcoholic beverage standardised in Part 2.7 of this Code; or
- (c) the food is contained in a small package; or
- (d) the food is liquid milk and milk products and cream and cream products sold in glass bottles with no label other than that on the foil cap.

Editorial note:

Clause 4 of Standard 1.2.3 requires the presence of certain substances in food (which are listed in the Table to the clause) to always be declared in the label, for example, egg and egg products. Therefore, the exemptions listed in clause 2 of this Standard do not apply in relation to those substances.

“INGREDIENTS”, “INGREDIENTS IN DESCENDING ORDER”, “MADE FROM”, “CONSISTS OF” or “CONTAINS” or words to that effect may be used as a heading to the statement of ingredients.

3 All ingredients to be listed in a statement of ingredients

A statement of ingredients must list every ingredient in the food unless the ingredient is -

- (a) an ingredient of a flavouring as defined in Schedule 5 of Standard 1.3.1; or
- (b) a volatile ingredient which is completely removed during manufacture; or
- (c) added water where –
 - (i) the water is added to reconstitute dehydrated or concentrated ingredients;
 - (ii) the water forms part of broth, brine or syrup which is declared in the ingredient list or is part of the name of the food; or
 - (iii) the water constitutes less than 5% of the final food; or
- (d) a substance used as a processing aid in accordance with Standard 1.3.3.

4 Ingredients to be listed by common, descriptive or generic name

Ingredients must be declared in the statement of ingredients using -

- (a) the common name of the ingredient; or
- (b) a name that describes the true nature of the ingredient; or
- (c) where applicable, a generic name set out in the Table to this clause.

Editorial note:

The term ‘common name’ does not have a technical meaning for the purposes of paragraph 4(a), and should be given its ordinary meaning.

The names of ingredients should be sufficiently detailed and accurate to ensure they are not false, misleading or deceptive, or likely to mislead or deceive. The generic names listed in the Table to Clause 5 may be accompanied by a suitable word or words to further specify the ingredient for example, cheese powder, poultry meat fillets, dried vegetables.

Table to Clause 4

Generic name	Conditions for Use
cereals	Where the cereal is wheat, rye, barley, oats or spelt then the specific name of the cereal must be declared.
cheese	No specific condition set
cocoa butter	No specific condition set
crystallised fruit	No specific condition set
fats or oils	1. Must be qualified as to whether the source is animal or vegetable 2. Where the source of vegetable oil is peanut, soy bean or sesame the specific source name must be declared 3. In the case of dairy products, including icecream, the source of animal fats or oils must be specifically declared
fish	If crustacea, the specific name of the crustacea must be declared
fruit	No specific condition set
gum base	No specific condition set
herbs	No specific condition set
meat	No specific condition set
milk protein	No specific condition set
milk solids	No specific condition set
nuts	The specific name of the nut must be declared
poultry meat	No specific condition set
spices	No specific condition set
starch	Where the source of the starch is wheat, rye, barley, oats or spelt then the specific name of the cereal must be declared. The name 'starch' may be used for any unmodified starch or any starch which has been modified by either physical means or enzymes
sugar	1. May be used to describe; white sugar, white refined sugar, caster sugar, castor sugar, loaf sugar, or cube sugar, icing sugar, coffee sugar, coffee crystals, raw sugar 2. The word 'sugars' must not be used in a statement of ingredients
vegetables	No specific condition set

Editorial note:

'Milk solids' may be used to describe milk powder, skim milk powder, dried milk products standardised in this Code and/or any two or more of the following ingredients: whey, whey powder, whey proteins, lactose, caseinates, milk proteins and milk fat.

5 Ingredients to be listed in descending order of ingoing weight

- (1) Ingredients must be declared in the statement of ingredients in descending order of ingoing weight, except -
- (a) where a dehydrated or concentrated ingredient is reconstituted during preparation, manufacture or handling of the food, in which case, the position of that ingredient in the statement of ingredients may be determined by the weight of the ingredient before concentration or dehydration; and/or
 - (b) where any dehydrated or concentrated food is intended to be reconstituted in accordance with directions, in which case, the ingredients may be stated in descending order of proportion by weight in the reconstituted product, provided it is clear that the ingredients are being declared in order of their weight when reconstituted; and/or
 - (c) added water and volatile ingredients, which must be declared in accordance with subclause 5(2); and/or
 - (d) compound ingredients, which must be declared in accordance with clause 6.

Editorial note:

The statement of ingredients may be headed, for example, by the words "ingredients when reconstituted" to make it clear that the ingredients are being declared in order of their weight when reconstituted.

- (2) Added water or a volatile ingredient must be declared in the statement of ingredients immediately following the ingredient with the closest higher ingoing weight but shall be calculated in accordance with the ingoing weight of the added water or volatile ingredient minus the amount of that ingredient that is removed and/or used for reconstitution of dehydrated or concentrated ingredients during preparation, manufacture or handling of the food.

6 Declaration of compound ingredients

- (1) A compound ingredient must be declared in the statement of ingredients either-
- (a) except in the case of food standardised in Standard 2.9.2, by declaring the compound ingredient by name in its appropriate place in the statement of ingredients, and listing its ingredients in accordance with subclause (2); or
 - (b) by declaring all of the ingredients of the compound ingredient separately as if they were individual ingredients of the final food.

Editorial note:

For example, the statement of ingredients for canned spaghetti might read

‘spaghetti (flour, egg, water), meat, sugar, water’

under option (a) or

‘flour, meat, egg, sugar, water’

under option (b).

- (2) Except in the case of an alcoholic beverage specified in Part 2.7 of this Code, those ingredients of a compound ingredient must be declared by listing them in brackets after the name of the compound ingredient, in descending order of ingoing weight in the compound ingredient as specified in the Table to this clause.

Table to clause 6

Amount of compound ingredient in the food	Ingredients of the compound ingredient to be included in the statement of ingredients
5% or more	all ingredients
less than 5%	subject to clause 4 of Standard 1.2.3, all food additives in the compound ingredient where the food additive is performing a technological function in the final food

Editorial note:

Determining when a food additive is performing a technological function in a food may be difficult at times and will depend on the nature of the compound ingredient which contains the additive and the food in which the compound ingredient is used. In this regard, manufacturers should consider what the critical factors are in the final food (eg. shelf life, colour, texture) and determine whether the food additives added via compound ingredients are functioning in such a way as to affect these critical factors. If they are, then it is likely that the food additives are performing a technological function in the final food and should therefore be declared.

Some food additives, added as part of the compound ingredients, may not be performing a technological function in the final food because of some processing. For example, a preservative in apple pulp will not necessarily be performing a technological function once the apple pulp has been added to a pie and then baked.

Editorial note (Continued):

Likewise, lecithin in milk powder which is then incorporated into a cake mix is not likely to be performing a function in the cake. Manufacturers need to consider this when designing labels. Manufacturers could obtain information from ingredient suppliers or food additive manufacturers about whether a food additive may or may not be performing a technological function in the final food. This type of information would also be valuable should a manufacturer be asked to substantiate why a particular additive is or is not being declared in an ingredient list.

7 Declaration of alternative ingredients

Where the composition of a food may be subject to minor variations by the substitution of an ingredient which performs a similar function, the statement of ingredients may list both ingredients in a way which makes it clear that alternative or substitute ingredients are being declared.

Editorial note:

For example the statement of ingredients for a biscuit may read; flour, safflower oil or sunflower oil, sugar, water.

8 Declaration of food additives

- (1) Food additives must be declared in accordance with the ingredient labelling requirements of this Standard.
- (2) Where an additive must be declared and can be classified in one of the classes of additives listed in Schedule 1 of this Standard the additive must be declared by the name of that class followed by the additive's specific name or code number in brackets, as indicated in Schedule 2 of this Standard.
- (3) Subclause (2) does not apply to the declaration of the optional class name 'enzyme'.
- (4) Where a food additive is capable of being classified in more than one class, the most appropriate class name must be used.
- (5) A food additive that cannot be classified in one of the classes specified in Schedule 1 must be declared in the statement of ingredients by use of its prescribed name.
- (6) Subject to subclause (9), where a flavouring is added to or used in a food as an ingredient it must be declared in the statement of ingredients by either -
 - (a) the word 'flavouring' or 'flavour'; or
 - (b) a more specific name or description of the flavouring.

- (7) Where L-glutamic acid, monosodium glutamate, monopotassium L-glutamate, calcium di-L-glutamate, monoammonium L-glutamate, magnesium di-L-glutamate, disodium guanylate, disodium inosinate, and disodium 5'-ribonucleotides are added to a food as a flavouring, their presence must be specifically declared by their name or code number.
- (8) Where the composition of a food may be subject to minor variations by the substitution of an additive which performs a similar function, the statement of ingredients may list both additives in a way which makes it clear that alternative or substitute additives are being declared.
- (9) Where caffeine is added to a food it must be declared in the ingredient list as caffeine.

Editorial note:

For the purposes of subclause 8(3), enzymes need only be declared by the class name 'enzyme' and not by specifically declaring the name of the enzyme.

An example for subclause 8(8) is where a manufacturer chooses to use preservative X for 6 months of the year and preservative Y for the rest of the year, one label may indicate that either preservative was used in the preparation, manufacture or handling of the food eg. preservative (X or Y) where X and Y may be expressed as either the additive's specific name or code number, if any.

Manufacturers may use additional words to qualify class names or food additives, subject to the following -

In Australia, the provisions of the State and Territory Food and Health Acts, State and Territory Fair Trading Acts, and *Trade Practices Act 1974* as they relate to false, misleading or deceptive conduct and/or representations; and

In New Zealand, the *Food Act 1981* and the *Fair Trading Act 1986*, as they relate to false, misleading or deceptive conduct and/or representations.

9 Declaration of vitamins and minerals

Where a vitamin or mineral is added to a food, the vitamin or mineral may be declared in accordance with clause 8 of this Standard using the class name 'vitamin' or 'mineral'.

Schedule 1

Prescribed	Optional
Acid	Antifoaming Agent
Acidity Regulator	Emulsifying Salt
Alkali	Enzyme
Anticaking Agent	Mineral Salt
Antioxidant	Modified Starch
Bulking Agent	Vegetable Gum
Colour	
Emulsifier	
Firming Agent	
Flavour Enhancer	
Foaming Agent	
Gelling Agent	
Glazing Agent	
Humectant	
Preservative	
Raising Agent	
Stabiliser	
Sweetener	
Thickener	

Schedule 2, Part 1
Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Acacia or gum Arabic	414	Ascorbyl palmitate	304
Acesulphame potassium	950	Aspartame	951
Acetic acid, glacial	260	Azorubine or Carmoisine	122
Acetic and fatty acid esters of glycerol	472a	b-apo-8' Carotenoic acid methyl or ethyl ester	160f
Acetylated distarch adipate	1422	b-apo-8' Carotenal	160e
Acetylated distarch phosphate	1414	Beeswax, white and yellow	901
Acid treated starch	1401	Beet red	162
Adipic acid	355	Bentonite	558
Agar	406	Benzoic acid	210
Alginic acid	400	Bleached starch	1403
Alitame	956	Bone phosphate	542
Alkaline treated starch	1402	Brilliant black BN or Brilliant Black PN	151
Alkanet or Alkannin	103	Brilliant Blue FCF	133
Allura red AC	129	Brown HT	155
Aluminium	173	Butylated hydroxyanisole	320
Aluminium calcium, sodium, magnesium, potassium and ammonium salts of fatty acids	470	Butylated hydroxytoluene	321
Aluminium silicate	559	Calcium acetate	263
Amaranth	123	Calcium alginate	404
Ammonium acetate	264	Calcium aluminium silicate	556
Ammonium adipates	359	Calcium ascorbate	302
Ammonium alginate	403	Calcium benzoate	213
Ammonium bicarbonate	503	Calcium carbonate	170
Ammonium chloride	510	Calcium chloride	509
Ammonium citrate	380	Calcium citrate	333
Ammonium fumarate	368	Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385
Ammonium hydrogen carbonate	503	Calcium fumarate	367
Ammonium lactate	328	Calcium gluconate	578
Ammonium malate	349	Calcium glutamate	623
Ammonium phosphate, dibasic	342	Calcium hydroxide	526
Ammonium phosphate, monobasic or Ammonium dihydrogen phosphates	342	Calcium lactate	327
Ammonium salts of phosphatidic acid	442	Calcium lactylate	482
α -Amylase	1100	Calcium malate	352
Annatto extracts	160b	Calcium oleyl lactylate	482
Anthocyanins or Grape skin extract or Blackcurrent extract	163	Calcium oxide	529
Arabinogalactan or larch gum	409	Calcium phosphate, dibasic or calcium hydrogen phosphate	341
Ascorbic acid	300	Calcium phosphate, monobasic or calcium dihydrogen phosphate	341
		Calcium phosphate, tribasic	341

Schedule 2, Part 1
Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Calcium propionate	282	Distarch phosphate or Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorous oxychloride	1412
Calcium silicate	552	Dodecyl gallate	312
Calcium sorbate	203	Enzyme treated starches	1405
Calcium stearoyl lactylate	482	Erythorbic acid	315
Calcium sulphate	516	Erythrosine	127
Calcium tartrate	354	Ethyl maltol	637
Caramel I	150a	Fast green FCF	143
Caramel II	150b	Ferric ammonium citrate	381
Caramel III	150c	Ferrous gluconate	579
Caramel IV	150d	Flavoxanthin	161a
Carbon blacks or Vegetable carbon	153	Fumaric acid	297
Carbon dioxide	290	Gellan gum	418
Carnauba wax	903	Glucono δ -lactone or Glucono delta-lactone	575
Carotene	160a	Glucose oxidase	1102
Carrageenan	407	L-glutamic acid	620
Cellulose microcrystalline	460	Glycerin or glycerol	442
Cellulose, powdered	460	Glycerol esters of wood rosins	445
Chlorophyll	140	Glycine	640
Chlorophyll-copper complex	141	Gold	175
Chlorophyllin copper complex, sodium and potassium salts	141	Green S	142
Choline salts	1001	Guar gum	412
Citric acid	330	4-hexylresorcinol	-
Citric and fatty acid esters of glycerol	472c	Hydrochloric acid	507
Cochineal or carmines or carminic acid	120	Hydroxypropyl distarch phosphate	1442
Cupric sulphate	519	Hydroxypropyl methylcellulose	464
Curcumin	100	Hydroxypropyl starch	1440
Cyclamate or calcium cyclamate or sodium cyclamate	952	Indigotine	132
Dextrin roasted starch	1400	Iron oxide	172
Diacetyltartaric and fatty acid esters of glycerol	472e	Isomalt	953
Dimethyl dicarbonate	242	Karaya gum	416
Dioctyl sodium sulphosuccinate	480	Kryptoxanthin	161c
Disodium 5'-ribonucleotides	635	L-cystine monohydrochloride	920
Disodium 5'-guanylate	627	L-Leucine	641
Disodium 5'-inosinate	631	Lactic acid	270
		Lactic and fatty acid esters of glycerol	472b
		Lactitol	966

Schedule 2, Part 1
Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Lecithin	322	Octyl gallate	311
Lipases	1104	Oxidised polyethylene	914
Locust bean gum or carob bean gum	410	Oxidised starch	1404
Lutein	161b	Paprika oleoresins	160c
Lycopene	160d	Pectin	440
Lysozyme	1105	Petrolatum or petroleum jelly	905b
Magnesium carbonate	504	Phosphated distarch phosphate	1413
Magnesium chloride	511	Phosphoric acid	338
Magnesium gluconate	580	Polydextrose	1200
Magnesium glutamate	625	Polydimethylsiloxane or Dimethylpolysiloxane	900a
Magnesium lactate	329	Polyethylene glycol 8000	1521
Magnesium oxide	530	Polyglycerol esters of fatty acids	475
Magnesium phosphate, dibasic	343	Polyglycerol esters of interesterified ricinoleic acid	476
Magnesium phosphate, monobasic	343	Polyoxyethylene (40) stearate	431
Magnesium phosphate, tribasic	343	Polysorbate 60 or	435
Magnesium silicate or Talc	553	Polyoxyethylene (20) sorbitan monostearate	
Magnesium sulphate	518	Polysorbate 65 or	436
Malic acid	296	Polyoxyethylene (20) sorbitan tristearate	
Maltitol and maltitol syrup or hydrogenated glucose syrup	965	Polysorbate 80 or	433
Maltol	636	Polyoxyethylene (20) sorbitan monooleate	
Mannitol	421	Polyvinylpyrrolidone	1201
Metatartaric acid	353	Ponceau 4R	124
Methyl ethyl cellulose	465	Potassium acetate	261
Methyl cellulose	461	Potassium adipate	357
Methylparaben or Methyl-p-hydroxy-benzoate	218	Potassium alginate	402
Mixed tartaric, acetic and fatty acid esters of glycerol' or 'tartaric, acetic and fatty acid esters of glycerol (mixed)'	472f	Potassium aluminium silicate	555
Mono- and di-glycerides of fatty acids	471	Potassium ascorbate	303
Monoammonium L-glutamate	624	Potassium benzoate	212
Monopotassium L-glutamate	622	Potassium bicarbonate	501
Monosodium L-glutamate or MSG	621	Potassium bisulphite	228
Monostarch phosphate	1410	Potassium carbonate	501
Natamycin or pimaricin	235	Potassium chloride	508
Nisin	234	Potassium citrate	332
Nitrogen	941	Potassium dihydrogen citrate	332
Nitrous oxide	942	Potassium ferrocyanide	536
		Potassium fumarate	366
		Potassium gluconate	577
		Potassium lactate	326

Schedule 2, Part 1
Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Potassium malate	351	Sodium acetate	262
Potassium metabisulphite	224	Sodium acid pyrophosphate	450
Potassium nitrate	252	Sodium alginate	401
Potassium nitrite	249	Sodium aluminium phosphate	541
Potassium phosphate, dibasic	340	Sodium aluminosilicate	554
Potassium phosphate, monobasic	340	Sodium ascorbate	301
Potassium phosphate, tribasic	340	Sodium benzoate	211
Potassium polymetaphosphate	452	Sodium bicarbonate	500
Potassium propionate	283	Sodium bisulphite	222
Potassium pyrophosphate	450	Sodium carbonate	500
Potassium silicate	560	Sodium carboxymethylcellulose	466
Potassium sodium tartrate	337	Sodium citrate	331
Potassium sorbate	202	Sodium diacetate	262
Potassium sulphate	515	Sodium dihydrogen citrate	331
Potassium sulphite	225	Sodium erythorbate	316
Potassium tartrate or Potassium acid tartrate	336	Sodium ferrocyanide	535
Potassium tripolyphosphate	451	Sodium fumarate	365
Processed eucheuma seaweed	407a	Sodium hydrogen malate	350
Propionic acid	280	Sodium lactate	325
Propyl gallate	310	Sodium lactylate	481
Propylene glycol	1520	Sodium malate	350
Propylene glycol alginate	405	Sodium metabisulphite	223
Propylene glycol mono – and di-esters or Propylene glycol esters of fatty acids	477	Sodium metaphosphate, insoluble	452
Propylparaben or Propyl-p-hydroxy-benzoate	216	Sodium nitrate	251
Proteases (papain, bromelain, ficin)	1101	Sodium nitrite	250
Quinoline yellow	104	Sodium oleyl lactylate	481
Rhodoxanthin	161f	Sodium phosphate, dibasic	339
Riboflavin	101	Sodium phosphate, monobasic	339
Riboflavin 5'-phosphate sodium	101	Sodium phosphate, tribasic	339
Rubixanthin	161d	Sodium polyphosphates, glassy	452
Saccharin or calcium saccharin or sodium saccharine or potassium saccharine	954	Sodium propionate	281
Saffron or crocetin or crocin	164	Sodium pyrophosphate	450
Shellac	904	Sodium sorbate	201
Silicon dioxide, amorphous	551	Sodium stearoyl lactylate	481
Silver	174	Sodium sulphate	514
		Sodium sulphite	221
		Sodium tartrate	335
		Sodium tripolyphosphate	451
		Sorbic acid	200
		Sorbitan monostearate	491
		Sorbitan tristearate	492
		Sorbitol or sorbitol syrup	420

Schedule 2, Part 1
Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Stannous chloride	512	Thaumatococcus	957
Starch acetate esterified with acetic anhydride	1420	Titanium dioxide	171
Starch sodium octenylsuccinate	1450	α -Tocopherol	307
Stearic acid or fatty acid	570	δ -Tocopherol	309
Succinic acid	363	γ -Tocopherol	308
Sucralose	955	Tocopherols concentrate, mixed	306
Sucrose acetate isobutyrate	444	Tragacanth gum	413
Sucrose esters of fatty acids	473	Triacetin	1518
Sulphur dioxide	220	Triammonium citrate	380
Sunset yellow FCF	110	Triethyl citrate	1505
Tannic acid or tannins	181	Violoxanthin	161e
Tartaric acid	334	Xanthan gum	415
Tartrazine	102	Xylitol	967
<i>tert</i> -Butylhydroquinone	319		

Schedule 2, Part 1
Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
4-hexylresorcinol	-	Rubixanthin	161d
Curcumin	100	Violoanthin	161e
Riboflavin	101	Rhodoxanthin	161f
Riboflavin 5'-phosphate sodium	101	Beet red	162
Tartrazine	102	Anthocyanins or Grape skin extract or Blackcurrent extract	163
Alkanet or Alkannin	103	Saffron or crocetin or crocin	164
Quinoline yellow	104	Calcium carbonate	170
Sunset yellow FCF	110	Titanium dioxide	171
Cochineal or carmines or carminic acid	120	Iron oxide	172
Azorubine or Carmoisine	122	Aluminium	173
Amaranth	123	Silver	174
Ponceau 4R	124	Gold	175
Erythrosine	127	Tannic acid or tannins	181
Allura red AC	129	Sorbic acid	200
Indigotine	132	Sodium sorbate	201
Brilliant Blue FCF	133	Potassium sorbate	202
Chlorophyll	140	Calcium sorbate	203
Chlorophyll-copper complex	141	Benzoic acid	210
Chlorophyllin copper complex, sodium and potassium salts	141	Sodium benzoate	211
Green S	142	Potassium benzoate	212
Fast green FCF	143	Calcium benzoate	213
Caramel I	150a	Propylparaben or Propyl-p-hydroxy-benzoate	216
Caramel II	150b	Methylparaben or Methyl-p-hydroxy-benzoate	218
Caramel III	150c	Sulphur dioxide	220
Caramel IV	150d	Sodium sulphite	221
Brilliant black BN or Brilliant Black PN	151	Sodium bisulphite	222
Carbon blacks or Vegetable carbon	153	Sodium metabisulphite	223
Brown HT	155	Potassium metabisulphite	224
Carotene	160a	Potassium sulphite	225
Annatto extracts	160b	Potassium bisulphite	228
Paprika oleoresins	160c	Nisin	234
Lycopene	160d	Natamycin or pimaricin	235
b-apo-8' Carotenal	160e	Dimethyl dicarbonate	242
b-apo-8' Carotenoic acid methyl or ethyl ester	160f	Potassium nitrite	249
Flavoxanthin	161a	Sodium nitrite	250
Lutein	161b	Sodium nitrate	251
Kryptoxanthin	161c	Potassium nitrate	252
		Acetic acid, glacial	260
		Potassium acetate	261
		Sodium acetate	262

Schedule 2, Part 1
Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Sodium diacetate	262	Potassium tartrate or	336
Calcium acetate	263	Potassium acid tartrate	
Ammonium acetate	264	Potassium sodium tartrate	337
Lactic acid	270	Phosphoric acid	338
Propionic acid	280	Sodium phosphate, dibasic	339
Sodium propionate	281	Sodium phosphate,	339
Calcium propionate	282	monobasic	
Potassium propionate	283	Sodium phosphate, tribasic	339
Carbon dioxide	290	Potassium phosphate,	340
Malic acid	296	dibasic	
Fumaric acid	297	Potassium phosphate,	340
Ascorbic acid	300	monobasic	
Sodium ascorbate	301	Potassium phosphate,	340
Calcium ascorbate	302	tribasic	
Potassium ascorbate	303	Calcium phosphate, dibasic	341
Ascorbyl palmitate	304	or calcium hydrogen	
Tocopherols concentrate, mixed	306	phosphate	
α -Tocopherol	307	Calcium phosphate,	341
γ -Tocopherol	308	monobasic or calcium	
δ -Tocopherol	309	dihydrogen phosphate	
Propyl gallate	310	Calcium phosphate, tribasic	341
Octyl gallate	311	Ammonium phosphate,	342
Dodecyl gallate	312	dibasic	
Erythorbic acid	315	Ammonium phosphate,	342
Sodium erythorbate	316	monobasic or Ammonium	
<i>tert</i> -Butylhydroquinone	319	dihydrogen phosphates	
Butylated hydroxyanisole	320	Magnesium phosphate,	343
Butylated hydroxytoluene	321	dibasic	
Lecithin	322	Magnesium phosphate,	343
Sodium lactate	325	monobasic	
Potassium lactate	326	Magnesium phosphate,	343
Calcium lactate	327	tribasic	
Ammonium lactate	328	Ammonium malate	349
Magnesium lactate	329	Sodium hydrogen malate	350
Citric acid	330	Sodium malate	350
Sodium citrate	331	Potassium malate	351
Sodium dihydrogen citrate	331	Calcium malate	352
Potassium citrate	332	Metatartaric acid	353
Potassium dihydrogen citrate	332	Calcium tartrate	354
Calcium citrate	333	Adipic acid	355
Tartaric acid	334	Potassium adipate	357
Sodium tartrate	335	Ammonium adipates	359
		Succinic acid	363
		Sodium fumarate	365

Schedule 2, Part 1
Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Potassium fumarate	366	Ammonium salts of phosphatidic acid	442
Calcium fumarate	367	Glycerin or glycerol	442
Ammonium fumarate	368	Sucrose acetate isobutyrate	444
Ammonium citrate	380	Glycerol esters of wood rosins	445
Triammonium citrate	380	Potassium pyrophosphate	450
Ferric ammonium citrate	381	Sodium acid pyrophosphate	450
Calcium disodium ethylenediaminetetraacetate or calcium disodium EDTA	385	Sodium pyrophosphate	450
Alginic acid	400	Potassium tripolyphosphate	451
Sodium alginate	401	Sodium tripolyphosphate	451
Potassium alginate	402	Potassium polymetaphosphate	452
Ammonium alginate	403	Sodium metaphosphate, insoluble	452
Calcium alginate	404	Sodium polyphosphates, glassy	452
Propylene glycol alginate	405	Cellulose microcrystalline	460
Agar	406	Cellulose, powdered	460
Carrageenan	407	Methyl cellulose	461
Processed eucheuma seaweed	407a	Hydroxypropyl methylcellulose	464
Arabinogalactan or larch gum	409	Methyl ethyl cellulose	465
Locust bean gum or carob bean gum	410	Sodium carboxymethylcellulose	466
Guar gum	412	Aluminium calcium, sodium, magnesium, potassium and ammonium salts of fatty acids	470
Tragacanth gum	413	Mono- and di-glycerides of fatty acids	471
Acacia or gum arabic	414	Acetic and fatty acid esters of glycerol	472a
Xanthan gum	415	Lactic and fatty acid esters of glycerol	472b
Karaya gum	416	Citric and fatty acid esters of glycerol	472c
Gellan gum	418	Diacetyltartaric and fatty acid esters of glycerol	472e
Sorbitol or sorbitol syrup	420	Mixed tartaric, acetic and fatty acid esters of glycerol' or 'tartaric, acetic and fatty acid esters of glycerol (mixed)'	472f
Mannitol	421		
Polyoxyethylene (40) stearate	431		
Polysorbate 80 or Polyoxyethylene (20) sorbitan monooleate	433		
Polysorbate 60 or Polyoxyethylene (20) sorbitan monostearate	435		
Polysorbate 65 or Polyoxyethylene (20) sorbitan tristearate	436		
Pectin	440		

Schedule 2, Part 1
Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Sucrose esters of fatty acids	473	Bone phosphate	542
Polyglycerol esters of fatty acids	475	Silicon dioxide, amorphous	551
Polyglycerol esters of interesterified ricinoleic acid	476	Calcium silicate	552
Propylene glycol mono - and di-esters or Propylene glycol esters of fatty acids	477	Magnesium silicate or Talc	553
Dioctyl sodium sulphosuccinate	480	Sodium aluminosilicate	554
Sodium lactylate	481	Potassium aluminium silicate	555
Sodium oleyl lactylate	481	Calcium aluminium silicate	556
Sodium stearoyl lactylate	481	Bentonite	558
Calcium lactylate	482	Aluminium silicate	559
Calcium oleyl lactylate	482	Potassium silicate	560
Calcium stearoyl lactylate	482	Stearic acid or fatty acid	570
Sorbitan monostearate	491	Glucono δ -lactone or Glucono delta-lactone	575
Sorbitan tristearate	492	Potassium gluconate	577
Sodium bicarbonate	500	Calcium gluconate	578
Sodium carbonate	500	Ferrous gluconate	579
Potassium bicarbonate	501	Magnesium gluconate	580
Potassium carbonate	501	L-glutamic acid	620
Ammonium bicarbonate	503	Monosodium L-glutamate or MSG	621
Ammonium hydrogen carbonate	503	Monopotassium L-glutamate	622
Magnesium carbonate	504	Calcium glutamate	623
Hydrochloric acid	507	Monoammonium L-glutamate	624
Potassium chloride	508	Magnesium glutamate	625
Calcium chloride	509	Disodium 5'-guanylate	627
Ammonium chloride	510	Disodium 5'-inosinate	631
Magnesium chloride	511	Disodium 5'-ribonucleotides	635
Stannous chloride	512	Maltol	636
Sodium sulphate	514	Ethyl maltol	637
Potassium sulphate	515	Glycine	640
Calcium sulphate	516	L-Leucine	641
Magnesium sulphate	518	Polydimethylsiloxane or Dimethylpolysiloxane	900a
Cupric sulphate	519	Beeswax, white and yellow	901
Calcium hydroxide	526	Carnauba wax	903
Calcium oxide	529	Shellac	904
Magnesium oxide	530	Petrolatum or petroleum jelly	905b
Sodium ferrocyanide	535	Oxidised polyethylene	914
Potassium ferrocyanide	536	L-cystine	920
Sodium aluminium phosphate	541	monohydrochloride	
		Nitrogen	941

Schedule 2, Part 1
Food Additive Code Numbers (alphabetical order)

Prescribed Name	Code No.	Prescribed Name	Code No.
Nitrous oxide	942	Acid treated starch	1401
Acesulphame potassium	950	Alkaline treated starch	1402
Aspartame	951	Bleached starch	1403
Cyclamate or calcium cyclamate or sodium cyclamate	952	Oxidised starch	1404
Isomalt	953	Enzyme treated starches	1405
Saccharin	954	Monostarch phosphate	1410
Sucralose	955	Distarch phosphate or Distarch phosphate esterified with sodium trimetaphosphate; esterified with phosphorous oxychloride	1412
Alitame	956	Phosphated distarch phosphate	1413
Thaumatococcus	957	Acetylated distarch phosphate	1414
Maltitol and maltitol syrup or hydrogenated glucose syrup	965	Starch acetate esterified with acetic anhydride	1420
Lactitol	966	Acetylated distarch adipate	1422
Xylitol	967	Hydroxypropyl starch	1440
Choline salts	1001	Hydroxypropyl distarch phosphate	1442
α -Amylase	1100	Starch sodium octenylsuccinate	1450
Proteases (papain, bromelain, ficin)	1101	Triethyl citrate	1505
Glucose oxidase	1102	Triacetin	1518
Lipases	1104	Propylene glycol	1520
Lysozyme	1105	Polyethylene glycol 8000	1521
Polydextrose	1200		
Polyvinylpyrrolidone	1201		
Dextrin roasted starch	1400		

Standard 1.2.5

Date Marking of Packaged Food

Purpose

This Standard prescribes a date marking system for packaged food and the form in which those foods must be date marked. The Standard requires packaged food, with some exceptions, to be date marked, and prohibits the sale of packaged food after the expiration of the use-by date, where such a date mark is required. In particular, clause 2 of this Standard sets out the circumstances in which a use-by date must be used instead of a best-before date.

Table of Provisions

1	Interpretation
2	Food must be date marked
3	Prohibition on sale of food after the use-by date
4	Prescribed form of date mark
5	Prescribed form of date
6	Statement of storage conditions
7	Exclusive date marking system to be used

Clauses

1 Interpretation

In this Standard -

baked-for date, in relation to bread, means a date not later than 12 hours after the time the bread was baked.

baked-on date, in relation to bread, means the date on which the bread was baked.

best-before date, in relation to a package of food, means the date which signifies the end of the period during which the intact package of food, if stored in accordance with any stated storage conditions, will remain fully marketable and will retain any specific qualities for which express or implied claims have been made.

use-by date, in relation to a package of food, means the date which signifies the end of the estimated period if stored in accordance with any stated storage conditions, after which the intact package of food should not be consumed because of health and safety reasons.

2 Food must be date marked

(1) Unless otherwise expressly prescribed in this Code, the label on a package of food must include -

- (a) its use-by date, where the food should be consumed before a certain date because of health or safety reasons; or
- (b) where paragraph 2(1)(a) does not apply, its best-before date;

unless -

- (c) the best-before date of the food is two years or more; or
- (d) the food is -
 - (i) an individual portion of ice cream or ice confection; or
 - (ii) in a small package, except where the food should be consumed before a certain date because of health or safety reasons.

Editorial note:

ANZFA's "Guide to the Use of 'Use-by' and 'Best-Before' Dates for Food Manufacturers" provides guidance on paragraphs 2(1)(a) and (b).

Standard 1.2.1 sets out the exemptions to the general labelling requirements in this Code, and provides a definition of 'small package'.

(2) The label on a package of bread with a shelf life less than 7 days, may include instead of a best-before date -

- (a) its baked-on date; or
- (b) its baked-for date.

3 Prohibition on sale of food after the use-by date

Food must not be sold past its use-by date.

4 Prescribed form of date mark

(1) A best-before date must use the words -

' Best Before'

accompanied by the date or a reference to where the date is located in the label.

(2) A use-by date must use the words -

'Use By'

accompanied by the date or a reference to where the date is located in the label.

- (3) A baked-for date must use either the words -

‘Baked For’; or
‘Bkd For’

accompanied by the date or a reference to where the date is located in the label.

Editorial note:

The ‘baked-for date’ indicates the date the bread is being baked for, and has been included to overcome problems associated with bread that is baked later in the day for sale the following day. This date cannot be later than 12 hours after the time the bread was baked. Hence, bread that is baked after 12:00pm (midday) can include a ‘baked-for date’ that specifies the following day. However, bread baked before 12:00pm (midday) cannot.

- (4) A baked-on date must use either the words -

‘Baked On’; or
‘Bkd On’

accompanied by the date or a reference to where the date is located in the label.

5 Prescribed form of date

- (1) The best-before date and use-by date must consist at least of -

- (a) the day and the month for products with a best-before date or use-by date of not more than 3 months; or
(b) the month and the year for products with a best-before date or use-by date of more than 3 months.

- (2) The best-before date and use-by date must be expressed in uncoded numerical and chronological form, other than the month, which may be expressed in letters.

- (3) The day, month and year so expressed within the best-before or used-by date must be distinguishable.

Examples:

For paragraph 5(1)(a) -

3 Dec or 3 12
3 12 99 or 3 Dec 99

For paragraph 5(1)(b) -

Dec 99 or 12 99
3 12 99 or 3 Dec 99

6 Statement of storage conditions

(1) The label on a package of food must include a statement of any specific storage conditions required to ensure that the food will keep for the specified period indicated in the -

- (a) use-by date; or
- (b) best-before date.

(2) Subclause 6(1) does not apply to liquid milk and milk products and cream and cream products sold in glass bottles with no label other than that on the foil cap.

7 Exclusive date marking system to be used

(1) Subject to subclause (2), the label on a package of food must not include a date marking system other than that prescribed by this Standard.

(2) Subclause (1) does not preclude the addition of a manufacturer's or packer's code on the label on a package of food.

Standard 1.2.6

Directions for Use and Storage

Purpose

This Standard requires either directions for use and/or directions for storage of food, to be included on the label, where, for reasons of health and safety, the consumer should be informed of specific use or storage requirements.

Table of Provisions

- 1 Interpretation
- 2 Circumstances where food must be labelled with directions

Clauses

1 Interpretation

In this Standard -

use or storage includes use and storage.

2 Circumstances where food must be labelled with directions

The label on a package of food must include appropriate directions for the use or storage of the food, where the food is of a nature as to warrant such directions for reasons of health or safety.

Editorial note:

This clause operates in addition to clause 6 of Standard 1.2.5 which requires the label on a package of food to include a statement of the conditions of storage where this is necessary to ensure that the food will keep for the specified period indicated by the use-by date or best-before date.

Food Product Standards in Chapter 2 of this Code may contain directions for use and/or storage specific to that individual commodity.

Standard 1.2.7

Representations about Food

Reserved

Standard 1.2.8

Nutrition Information Requirements

Purpose

This Standard sets out nutrition information requirements in relation to food that is required to be labelled under this Code and for food exempt from these labelling requirements. This Standard prescribes when nutritional information must be provided, and the manner in which such information is provided.

This Standard does not apply to infant formula products except where Standard 2.9.1 (Infant Formula Products) otherwise provides. Standard 2.9.1 sets out specific nutrition labelling requirements that apply to infant formula products. Standard 1.3.2 (Vitamins and Minerals) sets out the labelling requirements for claims made about the vitamin and mineral content of foods.

Division 1 – Interpretation

- 1 Definitions
- 2 Energy factors

Division 2 – Nutrition information panels

- 3 Nutrition information requirements and exemptions
- 4 Requirements for nutrition information panels where nutrition claims are made in relation to food
- 5 Prescribed declarations in a nutrition information panel
- 6 Expression of average energy content and quantities of nutrients and biologically active substances
- 7 Percentage daily intake information
- 8 Food in small packages
- 9 Food in dehydrated or concentrated form
- 10 Food that must be drained before consumption
- 11 Food to be prepared or consumed with other food

Division 3 – Conditions for making certain nutrition claims

- 12 Claims in relation to polyunsaturated or monounsaturated fatty acid content of foods
- 13 Claims in relation to omega fatty acid content of foods
- 14 Low joule claims in relation to food
- 15 Lactose claims in relation to food
- 16 Claims in relation to gluten content of food
- 17 Claims in relation to salt, sodium or potassium content of food

Division 4 – Miscellaneous

- 18 Prescribed methods of analysis for the determination of dietary fibre in food

Division 1 - Interpretation

Clauses

1 Definitions

In this Standard –

average energy content means the energy content of a food determined by multiplying the average amount of each food component per 100 grams of the food by the energy factor for that food component and summing the amounts calculated for each using the following formula -

$$\text{Average energy (kJ/100 g)} = \sum W_i F_i$$

Where -

W_i means the average weight of the food component (g/100 g food); and
 F_i means the energy factor assigned to that food component (kJ/g).

biologically active substance means a substance, other than a nutrient, with which health effects are associated.

Editorial note:

Examples of biologically active substances are phytoestrogens.

carbohydrate means carbohydrate by difference, calculated by subtracting from 100, the average quantity expressed as a percentage of water, protein, fat, dietary fibre, ash, and if quantified, any other unavailable carbohydrate and the substances listed in column 1 of Table 2 to subclause 2(2).

fat means total fat.

gluten means the main protein in wheat, rye, oats, barley, triticale and spelt relevant to the medical conditions, Coeliac disease and dermatitis herpetiformis.

monounsaturated fatty acids means the total of cis-monounsaturated fatty acids and declared as monounsaturated fat.

nutrition claim means a representation that states, suggests or implies that a food has a nutritional property whether general or specific and whether expressed affirmatively or negatively, and includes a reference to -

- (a) energy; or
- (b) salt, sodium or potassium; or
- (c) amino acids, carbohydrate, cholesterol, fat, fatty acids, fibre, protein, starch or sugars; or
- (d) vitamins or minerals; or
- (e) any other nutrient; or
- (f) a biologically active substance;

but does not include -

- (g) a reference in a statement of ingredients, a prescribed name, or any other prescribed information; or
- (h) the provision of particulars relating to a nutrient or energy that is required by clause 5; or
- (i) a reference in the commonly accepted name of a food; or
- (j) a reference to a quantitative or qualitative declaration of certain nutrients, ingredients or energy in the label where that declaration is required otherwise by the Act or this Code; or
- (k) a reference to a reduction in alcohol content.

Editorial note:

‘Sweetened’, ‘salted’ and ‘calcium enriched’ are examples of nutrition claims that are expressed affirmatively. Examples of nutrition claims that are expressed negatively are ‘unsweetened’, ‘no added sugar’ and ‘low in fat’.

Examples of a reference in a commonly accepted name of a food are ‘sweet corn’, ‘sweet potato’ and ‘sweetbread’.

A reference to a nutrient that is not required by clause 5 in a nutrition information panel is a nutrition claim and, depending upon the nutrient claimed, may trigger the need for particulars of further nutrients to be included in the panel.

polyunsaturated fatty acids means the total of polyunsaturated fatty acids with cis-cis-methylene interrupted double bonds acids and declared as polyunsaturated fat.

saturated fatty acids means the total of fatty acids containing no double bonds acids and declared as saturated fat.

sugars means monosaccharides and disaccharides.

trans fatty acids means the total of unsaturated fatty acids where one or more of the double bonds are in the trans configuration acids and declared as trans fat.

unit quantity means, in the case of a solid or semi-solid food, 100 grams or, in the case of a beverage or other liquid food, 100 millilitres.

2 Energy factors

(1) In this clause -

energy factor means the metabolisable energy (ME) of the food component calculated according to the following formula, expressed in kilojoules per gram of food component, rounded to the nearest whole number -

$$\text{ME} = \text{GE} - \text{FE} - \text{UE} - \text{GaE} - \text{SE}$$

Where -

ME means metabolisable energy

GE means gross energy (as measured by bomb calorimetry)

FE means energy lost in faeces

UE means energy lost in urine

GaE means the energy lost in gases produced by fermentation in the large intestine

SE means the energy content of waste products lost from surface areas

(2) Energy factors in relation to the food components listed in column 1 of Table 1 and column 1 of Table 2 to this subclause are specified in the corresponding entry in column 2 of Table 1 and Table 2.

Table 1 to subclause 2(2)

Column 1 Food Component	Column 2 Energy factor (kJ/g)
Alcohol	29
Carbohydrate (excluding unavailable carbohydrate)	17
Unavailable carbohydrate (including dietary fibre)	8
Fat	37
Protein	17

Table 2 to subclause 2(2)

Column 1 Food Component	Column 2 Energy factor (kJ/g)
Erythritol	1
Glycerol	18
Isomalt	11
Lactitol	11
Maltitol	16
Mannitol	9
Organic acids	13
Polydextrose	5
Sorbitol*	14
Xylitol	14

Editorial note:

Average energy content may also be expressed as Calories. The conversion factor is one Calorie for each 4.18 kilojoules.

* Energy factor for sorbitol taken as an average of calculated range determined with or without ingestion of other foods.

Division 2 – Nutrition information panels

3 Nutrition information requirements and exemptions

Subject to clause 4, the label on a package of food must include a nutrition information panel except where the food is –

- (a) sold at fund-raising events; or
- (b) an alcoholic beverage standardised in Part 2.7 of this Code; or
- (c) a herb, a spice, a herbal infusion, water; or
- (d) vinegar and related products as standardised in Standard 2.10.1; or
- (e) salt and salt products as standardised in Standard 2.10.2; or
- (f) tea, decaffeinated tea, decaffeinated instant or soluble tea, instant or soluble tea, coffee, decaffeinated coffee, decaffeinated instant or soluble coffee, as defined in Standard 1.1.2; or
- (g) an additive as defined in Standard 1.3.1; or
- (h) a processing aid as defined in Standard 1.3.3; or
- (i) fruit, vegetables, meat, poultry, and fish that comprise a single ingredient or category of ingredients; or
- (j) in a small package.

4 Requirements for nutrition information panels where nutrition claims are made in relation to food

(1) Where a nutrition claim is made in relation to a food, a nutrition information panel must be included on the label on the package of the food.

(2) Subject to subclause (3), where a nutrition claim is made in relation to a food which is not required to bear a label pursuant to clause 2 of Standard 1.2.1, the information prescribed in clause 5, must be –

- (a) declared in a nutrition information panel displayed on or in connection with the display of the food; or
- (b) provided to the purchaser upon request.

(3) Where a nutrition claim is made in relation to a food in a small package, the label must include the information prescribed in clause 8.

5 Prescribed declarations in a nutrition information panel

- (1) A nutrition information panel must include the following particulars -
- (a) the number of servings of the food in the package; and
 - (b) the average quantity of the food in a serving expressed, in the case of a solid or semi-solid food, in grams or, in the case of a beverage or other liquid food, in millilitres; and
 - (c) the unit quantity of the food; and
 - (d) the average energy content, expressed in kilojoules or both in kilojoules and in Calories (kilocalories), of a serving of the food and of the unit quantity of the food; and
 - (e) subject to clause 12, the average quantity, expressed in grams of, protein, fat, saturated fat, carbohydrate and sugars, in a serving of the food and in a unit quantity of the food; and
 - (f) the average quantity, expressed in milligrams or both milligrams and millimoles, of sodium in a serving of the food and in the unit quantity of the food; and
 - (g) the name and the average quantity of any other nutrient or biologically active substance in respect of which a nutrition claim is made, expressed in grams, milligrams or micrograms or other units as appropriate, that is in a serving of the food and in the unit quantity of the food;

set out, unless otherwise prescribed in this Code, in the following format -

NUTRITION INFORMATION		
Servings per package: (insert number of servings)		
Serving size: g (or mL or other units as appropriate)		
	Quantity per Serving	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
- saturated	g	g
Carbohydrate, total	g	g
- sugars	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

- (2) A nutrition information panel must clearly indicate that –
- (a) the average quantities set out in the panel are average quantities; and
 - (b) any minimum and maximum quantities set out in the panel are minimum and maximum quantities.

Editorial note:

‘Average quantity’ is determined in accordance with the definition set out in clause 2 of Standard 1.1.1. Average quantities may be indicated, for example, by inserting the word ‘Average’ or the abbreviation ‘Ave’ at the beginning of ‘Quantity per Serving’ and the ‘Quantity per 100 g (or 100 mL)’ columns, or including a note at the end of the panel stating that all specified values are averages.

No format is prescribed for the indication of minimum and maximum quantities. They may be indicated, for example, by inserting the bracketed abbreviations ‘(min)’ and ‘(max)’ immediately after the relevant quantities in the Quantity per Serving column and the Quantity per 100 g (or 100 ml) column.

Clause 12 explains when minimum and maximum quantities may be indicated.

- (3) The word 'serving' may be replaced in the nutrition information panel by -
- (a) the word 'slice', 'pack' or 'package'; or
 - (b) the words 'metric cup' or 'metric tablespoon' or other appropriate word or words expressing a unit or common measure.
- (4) The nutrition information panel must include declarations of the trans, polyunsaturated and monounsaturated fatty acids in accordance with subclause (7), where a nutrition claim is made in respect of -
- (a) cholesterol; or
 - (b) saturated, trans, polyunsaturated or monounsaturated fatty acids; or
 - (c) omega-3, omega-6 or omega-9 fatty acids.
- (5) The nutrition information panel must include declarations of the type of carbohydrate and dietary fibre in accordance with subclause (7), where a nutrition claim is made in respect of -
- (a) fibre; or
 - (b) sugars; or
 - (c) any other type of carbohydrate.
- (6) The nutrition information panel must include declarations of unavailable carbohydrate other than dietary fibre, and those substances listed in column 1 of the Table 2 to subclause 2(2) where they have been subtracted from the carbohydrate declaration as defined in clause 1.
- (7) The information prescribed in subclause (4) and subclause (5), where required to be included in a nutrition information panel, must be set out in the following format -

NUTRITION INFORMATION		
Servings per package: (insert number of servings)		
Serving size: g (or mL or other units as appropriate)		
	Quantity per Serving	Quantity per 100g (or 100mL)
Energy	kJ (Cal)	kJ (Cal)
Protein, total	g	g
-*	g	g
Fat, total	g	g
	- sat g	g
- **	g	g
- trans	g	g
- **	g	g
- polyunsaturated	g	g
- **	g	g
- monounsaturated	g	g
- **	g	g
Cholesterol	mg	mg
Carbohydrate, total	g	g
- sugars	g	g
- **	g	g
- *	g	g
- **	g	g
Dietary fibre, total	g	g
- **	g	g
Sodium	mg (mmol)	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	g, mg, µg (or other units as appropriate)

*a sub-group nutrient **a sub-sub-group nutrient

Editorial note:

This format sets out how sub-groups and sub-sub-groups of nutrients may be included. The number of these nutrient groupings that may be displayed in the panel is not limited by this format.

The word 'total' following 'fat', 'carbohydrate', 'dietary fibre' or 'protein' in the first column of the panel need be included only if it is immediately followed by a sub-group.

- (8) The declaration of dietary fibre in a panel must be a declaration of dietary fibre determined in accordance with clause 18.

6 Expression of average energy content and quantities of nutrients and biologically active substances

- (1) The average energy content, and average or minimum or maximum quantities of nutrients and biologically active substances must be expressed in the panel to not more than three significant figures.
- (2) Where the average energy content of a serving or unit quantity of the food is less than 40 kJ, that average energy content may be expressed in the panel as 'LESS THAN 40 kJ'.
- (3) Where the average quantity of protein, fat, classes of fatty acids, carbohydrate, sugars or dietary fibre in a serving or unit quantity of the food is less than 1 gram, that average quantity may be expressed in the panel as 'LESS THAN 1 g'.
- (4) Where the average quantity of sodium or potassium in a serving of the food, the unit quantity of the food is less than 5 milligrams, that average quantity may be expressed in the panel as 'LESS THAN 5 mg'.

7 Percentage daily intake information

- (1) Information relating to the percentage daily intake of nutrients set out in a nutrition information panel may be included in the panel.
- (2) Where percentage daily intake information is included in a panel -
- (a) the percentage daily intake of dietary fibre may be included in the panel; and
 - (b) the following matters must be included in the panel –
 - (i) the percentage daily intake of energy, fat, saturated fatty acids, carbohydrate, sugars, protein and sodium; and
 - (ii) the statement –

“*Percentage daily intakes are based on an average adult diet of 8700 kJ. Your daily intakes may be higher or lower depending upon your energy needs.”.

Editorial note:

The inclusion of '% Daily Intake' information is voluntary. An example of a recommended nutrition information panel for mandatory nutrients incorporating the optional '% Daily Intake' element is set out below.

EXAMPLE:

NUTRITION INFORMATION			
Servings per package: (insert number of servings)			
Serving size: g (or mL or other units as appropriate)			
	Quantity per Serving	% Daily Intake* (per Serving)	Quantity per 100 g (or 100 mL)
Energy	kJ (Cal)	%	kJ (Cal)
Protein	g	%	g
Fat, total	g	%	g
-saturated	g	%	g
Carbohydrate, total	g	%	g
- sugars	g	%	g
Sodium	mg (mmol)	%	mg (mmol)
(insert any other nutrient or biologically active substance to be declared)	g, mg, µg (or other units as appropriate)	%	g, mg, µg (or other units as appropriate)
*Percentage Daily Intakes are based on an average adult diet of 8700kJ. Your daily intakes may be higher or lower depending on your energy needs.			

(3) The percentage daily intakes of the food components listed in column 1 of the Table to this subclause, that are included in the panel, must be calculated using the corresponding reference value specified in column 2.

Table to subclause 7(3)

Column 1 Food component	Column 2 Reference Value
Energy	8700 kJ
Protein	50 g
Fat	70 g
Saturated fatty acids	24 g
Carbohydrate	310 g
Sodium	2300 mg
Sugar	62 g
Dietary fibre (if included)	30 g

8 Food in small packages

(1) Subject to subclause (2), where a nutrition claim is made in relation to a food in a small package, the label on that package must include a declaration, expressed in accordance with clause 5 and subclause 13(5), of the –

- (a) average quantity of the claimed nutrient or biologically active substance present per unit quantity of the food; and
 - (b) average quantity of energy, carbohydrate, sugars and dietary fibre present per unit quantity of the food where a nutrition claim is made in respect of -
 - (i) fibre; or
 - (ii) sugars; or
 - (iii) any other type of carbohydrate; and
 - (c) saturated fatty acids, trans fatty acids, polyunsaturated fatty acids and monounsaturated fatty acids content of the food where a nutrition claim is made in respect of -
 - (i) cholesterol; or
 - (ii) saturated fatty acids, trans fatty acids, polyunsaturated fatty acids or monounsaturated fatty acids; or
 - (iii) omega-3, omega-6 or omega-9 fatty acids; and
 - (d) average quantity of energy present per unit quantity of the food where a nutrition claim is made that the food is fat-free, sugar-free, low joule or any similar term.
- (2) The information required to be declared in subclause (1) need not be set out in the prescribed panel format.

Editorial note:

Standard 1.2.1 defines 'small package' as a package with a surface area of less than 100 cm². Food in a small package is not required to have a nutrition information panel although the information that must be declared under clause 8 may be declared in a panel.

9 Food in dehydrated or concentrated form

Where a food in dehydrated or concentrated form is labelled with directions that indicate that the food should be reconstituted with water before consumption, the label on the package of that food must include the particulars set out in each column of the panel expressed as a proportion of the food as so reconstituted.

10 Food that must be drained before consumption

The label on a package of food with directions indicating that the food should be drained before consumption, must clearly indicate that the particulars set out in each column of the panel relate to the drained food.

11 Food to be prepared or consumed with other food

The label on a package of food intended to be prepared or consumed with at least one other food, may include an additional column at the right hand side of the panel specifying, in the same manner as set out in the panel, descriptions and quantities of the foods in question together with the average energy content of the food and the average quantities of nutrients and biologically active substances declared in the panel.

Division 3 – Conditions for making certain nutrition claims**12 Claims in relation to polyunsaturated or monounsaturated fatty acid content of foods**

- (1) A nutrition claim, subject to clause 13, must not be made in relation to the polyunsaturated fatty acid content or monounsaturated fatty acid content of a food unless -
- (a) the total of saturated fatty acids and trans fatty acids comprises no more than 28 per cent of the total fatty acid content of the food; and
 - (b) the fatty acid in respect of which the nutrition claim is made comprises no less than 40 per cent of the total fatty acid content of the food.
- (2) Where a claim is made in relation to the polyunsaturated fatty acid content or monounsaturated fatty acid content of foods for which there are compositional requirements specified in Standard 2.4.1 or Standard 2.4.2, the quantity of saturated fatty acids, polyunsaturated fatty acids, monounsaturated fatty acids and trans fatty acids may be set out in the panel as a minimum or maximum quantity in a serving of the food.

Editorial note:

Subclause 12(2) provides manufacturers of edible oils and edible oil spreads with the option of setting out the minimum and maximum fatty acid content of the types of fatty acids referred to in subclause 12(2) instead of their average quantity. Total fat must still be expressed as an average quantity in accordance with paragraph 5(1)(e).

13 Claims in relation to omega fatty acid content of foods

- (1) Where a nutrition claim using the word ‘omega’ is made in relation to the omega fatty acid content of a food, the word ‘omega’ must be qualified by the type of omega fatty acid present and this qualification must appear immediately after the word ‘omega’.

Editorial note:

For example, in the format ‘Omega-3’, ‘Omega-6’ or ‘Omega-9’.

- (2) Subject to subclause (3) and subclause (4), a claim must not be made in relation to the omega-3 fatty acid content of a food, other than fish or fish products that have no added saturated fatty acids, unless the –

- (a) total of saturated fatty acids and trans fatty acids is less than 28 per cent of the total fatty acid content of the food; or
 - (b) food contains no more than 5 g of saturated fatty acids and trans fatty acids per 100 g of the food.
- (3) A nutrition claim must not be made in relation to the omega-3 fatty acid content of a food, unless the food satisfies the requirements of subclause (2) and contains no less than –
- (a) 200 mg alpha-linolenic acid per serving; or
 - (b) 30 mg total eicosapentaenoic acid and docosahexaenoic acid per serving.
- (4) A nutrition claim must not be made that a food is a ‘good source’ of omega-3 fatty acid or words of similar import, unless the food satisfies the requirements of subclause (2) and contains no less than 60 mg total eicosapentaenoic acid and docosahexaenoic acid per serving.
- (5) Where a nutrition claim is made in accordance with subclause (3) or subclause (4), the declarations in the nutrition information panel must indicate the source of omega 3 fatty acids, namely, alpha-linolenic acid, docosahexaenoic acid and/or eicosapentaenoic acid.
- (6) A nutrition claim must not be made in relation to the omega-6 or omega-9 fatty acid content of a food, unless the –
- (a) total of saturated fatty acids and trans fatty acids content of the food is no more than 28 per cent of the total fatty acid content of the food; and
 - (b) fatty acid in respect of which the nutrition claim is made comprises no less than 40 per cent of the total fatty acid content of the food.

Editorial note:

The omega-3, omega-6 or omega-9 fatty acid content of a food that is the subject of such a claim should be set out in the nutrition information panel in the format immediately following subclause 5(6) as a sub-sub-group of polyunsaturated fatty acids or monounsaturated fatty acids, as the case may be.

14 Low joule claims in relation to food

- (1) Subject to subclause (2), a claim to the effect that a food is a low joule food, must not be made unless the average energy content of the food is no more than –
- (a) 80 kJ per 100 mL of beverages or other liquid foods; and
 - (b) 170 kJ per 100 g of solid or semi-solid foods.
- (2) Where a food is to be prepared as directed on the label, the average energy content of the food must be calculated for the food as prepared.

Editorial note:

Low joule food claims are nutrition claims as they make reference to the energy content of a food.

The term describing the energy content of a food intrinsically low in energy must not precede the name of the food (e.g.: “low joule” [name of the food]), but should refer to the whole class of foods, and be in the following form –

“[class of the food] is a low joule food”

15 Lactose claims in relation to food

(1) A claim to the effect that a food is low lactose must not be made unless the food contains no more than 0.3 g of lactose per 100 g of the food.

(2) A claim to the effect that a food is lactose free must not be made unless the food contains no detectable lactose.

(3) A claim to the effect that a food is lactose reduced must be accompanied by a declaration of the proportion by which the lactose content of the food has been reduced.

Editorial note:

Where a claim is made that a food is lactose reduced, the proportion of lactose in the food should be declared in words to the effect -

“[here state percentage] % lactose reduced”

(4) Where a claim is made in relation to the lactose content of a food, particulars of the lactose and galactose content of the food must be provided in accordance with subclause 5(1).

Editorial note:

The declaration of the lactose and galactose content of a food in a nutrition information panel should be in the following form:

Carbohydrate , total
 - sugars
 - lactose
 - galactose

16 Claims in relation to gluten content of food

(1) Claims in relation to the gluten content of food are prohibited unless expressly permitted by this Code.

Editorial note:

This subclause does not prohibit the declaration of the presence of gluten, for example, in an ingredient list on the label on a food.

(2) A claim to the effect that a food is gluten free must not be made in relation to a food unless the food contains no -

- (a) detectable gluten; and
- (b) oats or malt.

(3) A claim to the effect that a food has a low gluten content, must not be made in relation to a food unless the food contains no –

- (a) more than 20 mg gluten per 100 g of the food; and
- (b) oats or malt.

Editorial note:

Subclauses (2) and (3) of this clause permit claims to the effect that a food is gluten free or has a low gluten content, providing certain specified conditions are met.

(4) A claim to the effect that a food contains gluten or is high in gluten may be made in relation to a food.

Editorial note:

Subclause 16(1) prohibits all claims about gluten unless expressly permitted. Subclauses 16(2), (3) and (4) provide those express permissions.

17 Claims in relation to salt, sodium or potassium content of food

(1) A claim to the effect that a food is low in sodium content must not be made unless the food contains no more than 120 mg of sodium per 100 g of the food.

(2) Where a nutrition claim is made in respect of the salt, sodium or potassium content of a food, or any two or all of them, then particulars, including particulars relating to both the sodium and potassium content of the food, must be provided in relation to the food in accordance with subclause 5(1).

Editorial note:

If the claim is made for a food naturally or intrinsically low in sodium, it should refer to the whole class of similar foods.

Division 4 - Miscellaneous**18 Prescribed methods of analysis for the determination of dietary fibre in food**

- (1) The methods set out in this clause are the prescribed methods of analysis for the determination of dietary fibre content of food.
- (2) Proceed according to Section 985.29 of the 4th Supplement (1998) to the A.O.A.C, 16th Edition (1995), or in the alternate to Section 991.43 of the A.O.A.C, 16th Edition (1995), in so far as these methods measure as the endpoint, the total dietary fibre and not the soluble and insoluble fractions of dietary fibre.

Standard 1.2.9

Legibility Requirements

Purpose

This Standard sets out general and specific legibility requirements for the labelling of packaged foods.

Table of Provisions

- | | |
|---|------------------------------------------------|
| 1 | Interpretation |
| 2 | General requirements |
| 3 | Legibility requirements for warning statements |

Clauses

1 Interpretation

In this Standard –

size of type means the measurement from the base to the top of a letter or numeral.

2 General requirements

(1) Unless otherwise expressly permitted by this Code, each word, statement, expression or design prescribed to be contained, written or set out in a label must, wherever occurring, be so contained, written or set out legibly and prominently such as to afford a distinct contrast to the background, and in the English language.

(2) Where a language other than English is used in addition to the English language on a label on a package of food or in association with a display of food the information in that language must not negate or contradict the information on the label in the English language.

Editorial note:

Subclause 2(1) does not require lot identification to be set out in the English language.

Where a language other than English is used on a label, in addition to the English language, it must not contravene the provisions of this Code.

3 Legibility requirements for warning statements

Unless otherwise prescribed in this Code, each word, statement, expression or design prescribed to be contained, written or set out in a warning statement on a label must, wherever occurring, be so contained, written or set out -

- (a) in a size of type of not less than 3mm; or
- (b) in the case of a small package, in a size type of not less than 1.5mm.

Editorial Notes:

1. 'Warning statement' is defined in Standard 1.1.1.
2. 'Small package' is defined in Standard 1.2.1 Application of Labelling and Other Information Requirements.

Standard 1.2.10

Characterising Ingredients and Components of Food

Purpose

This Standard sets out specific requirements for the declaration of the percentage of characterising ingredients and components of certain food products which are required to be declared.

Table of Provisions

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|---|-----------------------------------------------------------------------------------------------|
| 1 | Interpretation |
| 2 | Declaration of characterising ingredients and characterising components |
| 3 | Method of calculating the proportion of characterising ingredients by ingoing weight |
| 4 | Method of calculating the proportion of characterising ingredients where moisture loss occurs |
| 5 | Method of declaration of characterising ingredients |
| 6 | Method of calculating the proportion of characterising components |
| 7 | Method of declaration of characterising components |

Clauses

1 Interpretation

In this Standard -

category of ingredients means ingredients declared in the statement of ingredients using a generic name set out in the Table to Clause 4 of Standard 1.2.4.

characterising component means a component of a food that –

- (a) appears in the name of a food; or
- (b) is usually associated with the name of a food by the consumer; or
- (c) is emphasised on the label of a food in words, pictures or graphics; or
- (d) is essential to characterise a food, and to distinguish it from other foods with which it might be confused because of its name or appearance.

Editorial note:

Two examples of characterising components of food, are milkfat in ice cream and cocoa solids in chocolate.

characterising ingredient means an ingredient or category of ingredients that –

- (a) appears in the name of a food; or
- (b) is usually associated with the name of a food by the consumer; or
- (c) is emphasised on the label of a food in words, pictures or graphics; or
- (d) is essential to characterise a food, and to distinguish it from other foods with which it might be confused because of its name or appearance;

but does not include -

- (e) an ingredient or a category of ingredients which is used in small quantities for the purposes of a flavouring; or
- (f) an ingredient that is the sole ingredient of a food; or
- (g) a category of ingredients that comprises the whole of the food; or
- (h) an ingredient or category of ingredients which, while appearing in the name of the food, is not such as to govern the choice of the consumer, because the variation in the quantity is not essential to characterise the food, or does not distinguish the food from other foods; or
- (i) an ingredient or category of ingredients declared as a characterising component of a food in accordance with this Standard.

Editorial note:

Standard 1.2.4 defines ‘ingredient’ as ‘any substance, including a food additive, used in the preparation manufacture or handling of a food’. A component of a food that is naturally present in a food is not an ingredient of the food and therefore cannot be a characterising ingredient. For example, caffeine that is naturally present in coffee or tea cannot be a characterising ingredient. Food components that are mentioned in the name of a food, but which have not actually been used in its preparation eg *cream* in ‘cream biscuit’ are not ingredients of the food and therefore cannot be characterising ingredients.

Examples of ingredients that appear in the name of the food include “*strawberry* yoghurt”, and “*steak* and *kidney* pie”. An example of a category of ingredients that appears in the name of the food that should be declared as a percentage is ‘vegetables’ in a “*vegetable* pastie” and ‘meat’ in a “*meat* pie”. Examples of ingredients that are usually associated with the name of a food by the consumer are ‘meat’ (a category of ingredients that may be declared using a generic name) with salami, or unpackaged pastry encased products such as meat pies and sausage rolls.

Examples of ingredients that are emphasised on the label of a food in words, pictures or graphics would include ‘fruit and nuts’ in fruit and nut chocolate, or ‘cheese’ if it is emphasised by words on the label such as ‘extra cheese’.

Under Standard 1.2.4, ingredients include compound ingredients. An example of a compound ingredient that would require percentage labelling is ‘spaghetti’ in a tin of spaghetti and tomato sauce that is either pictured on the tin of spaghetti and tomato sauce or that is part of the name of such a food.

2 Declaration of characterising ingredients and characterising components

(1) Subject to subclause (3), the label on a package of food must include a declaration of the proportion of characterising ingredients and characterising components of the food, calculated and expressed in accordance with this Standard.

(2) Subject to subclause (3), a declaration of the percentage of the characterising ingredients and characterising components of a food, calculated and expressed in accordance with this Standard, where the -

- (a) food is unpackaged; or
 - (b) food is made and packaged on the premises from which it is sold;
- must be -
- (c) displayed on or in connection with the display of the food; or
 - (d) provided to the purchaser upon request.

(3) Subclause (1) and subclause (2) do not apply to –

- (a) food assembled in the presence of the purchaser; or
- (b) food for catering purposes; or
- (c) food delivered packaged and ready for immediate consumption at the express order of the purchaser; or
- (d) prepared filled rolls, sandwiches, bagels and similar products; or
- (e) food sold at fund raising events; or
- (f) food in a small package; or
- (g) food standardised in Standard 2.9.1; or
- (h) cured and/or dried meat flesh in whole cuts or pieces.

Editorial note:

Where the proportion of a characterising component of a food is declared in accordance with this Standard, the ingredients, category of ingredients or parts thereof, comprising that characterising component are not required to be declared as a characterising ingredient or category of ingredients of the food.

These declarations must be considered in the light of the prohibitions on false, misleading or deceptive representations in the Food or Health Acts and fair trading laws of New Zealand and the States, Territories and the Commonwealth. In so doing it is necessary to consider whether a false or misleading impression is conveyed to a purchaser of a particular food product.

In order to determine whether the characterising components or characterising ingredients of a food should be declared, a manufacturer of food should consider which declaration best reflects the nature of the food as sold or imported. For example, milkfat is not typically an ingredient in ice cream, but would be considered to be a characterising component in ice cream, and should be so declared.

3 Method of calculating the proportion of characterising ingredients by ingoing weight

(1) Subject to clause 4, the proportion of an ingredient or category of ingredients must be calculated in accordance with this clause, by dividing the ingoing weight of the ingredient or total weight of the ingredients within the category of ingredients by the total weight of all the ingoing ingredients of the food and multiplying this amount by 100.

(2) The weight of added water or volatile ingredients removed in the course of manufacture of the food must not be included in the weight of the ingoing ingredients for the purposes of the calculation set out in subclause (1).

(3) Where a concentrated or dehydrated ingredient or category of ingredients is reconstituted during the manufacture of the food, the weight of the reconstituted ingredient or category of ingredients may be used in the calculation set out in subclause (1).

(4) The proportion of a characterising ingredient or category of ingredients of a food that requires reconstitution prior to consumption may be calculated as a proportion of the food as reconstituted.

4 Method of calculating the proportion of characterising ingredients where moisture loss occurs

Where moisture loss occurs in the processing of a food, the proportion of the characterising ingredient or category of ingredients in the final food, may be calculated taking into account any such moisture loss, on the basis of the weight of the characterising ingredient or category of ingredients in the final food.

5 Method of declaration of characterising ingredients

(1) The proportion of an ingredient or category of ingredients must be declared as a percentage, and where declared in a statement of ingredients, immediately after the common, descriptive or generic name of the ingredient.

(2) The declared percentage must be rounded to the nearest whole number or to the nearest 0.5 decimal place in those cases where it is below 5%.

(3) The percentage of an ingredient or category of ingredients must be declared as either -

- (a) the actual percentage; or
- (b) a minimum percentage.

(4) Where a minimum percentage is declared it must be clearly indicated that it is a minimum percentage.

(5) The proportion of a characterising ingredient or category of ingredients of a food that requires reconstitution prior to consumption as calculated in accordance with subclause 3(4) may be declared as a percentage of the food as reconstituted, provided that the basis of this declaration is clearly indicated.

Editorial note:

Clause 5 may be complied with, for example, by asterisking all declared minimum percentages and including an asterisked note at the end of the ingredient list stating “minimum percentage”.

6 Method of calculating the proportion of characterising components

- (1) The characterising component of a food must be calculated by dividing the weight of the characterising component of the food by the total weight of the food and multiplying this amount by 100.
- (2) The proportion of a characterising component of a food that requires reconstitution prior to consumption may be calculated as a proportion of the food as reconstituted.

7 Method of declaration of characterising components

- (1) The proportion of a characterising component of a food must be declared as a percentage.
- (2) The percentage declared must be rounded to the nearest whole number or to the nearest 0.5 decimal place in those cases where it is below 5%.
- (3) The percentage of a characterising component of a food must be declared as either -
 - (a) the actual percentage; or
 - (b) a minimum percentage.
- (4) Where a minimum percentage is declared it must be clearly indicated that it is a minimum percentage.
- (5) The proportion of a characterising component of a food that requires reconstitution prior to consumption may be declared as a percentage of the food as reconstituted, provided that the basis of this declaration is clearly indicated.

Standard 1.3.1

Food Additives

Purpose

A food additive is any substance not normally consumed as a food in itself and not normally used as an ingredient of food, but which is intentionally added to a food to achieve one or more of the technological functions specified in Schedule 5. It or its by-products may remain in the food. Food additives are distinguishable from processing aids (see Standard 1.3.3) and vitamins and minerals added to food for nutritional purposes (see Standard 1.3.2).

This standard regulates the use of food additives in the production and processing of food. A food additive may only be added to food where expressly permitted in this standard. Additives can only be added to food in order to achieve an identified technological function according to Good Manufacturing Practice.

Standard 1.3.4 prescribes standards for the identity and purity of food additives.

Table of Provisions

1	Definitions
2	General prohibition on the use of additives
3	Permitted use of additives
4	Requirements for use of intense sweeteners
5	Maximum permitted levels of additives
6	Additives performing the same function
7	Carry-over of additives
8	Food for use in preparation of another food
9	The addition of a garnish to food
10	Colours and their aluminium and calcium lakes
11	Permitted synthetic flavourings

Schedule 1 -	Permitted uses of food additives by food type
Schedule 2 -	Miscellaneous additives permitted to GMP in processed foods specified in Schedule 1
Schedule 3	Colours permitted to GMP in processed foods specified in Schedule 1
Schedule 4	Colours permitted to specified levels in processed foods specified in Schedule 1
Schedule 5	Technological functions which may be performed by food additives

Clauses

1 Definitions

In this standard -

maximum permitted level means the maximum amount of additive which may be present in the food as set out in relation to that food in Schedule 1.

processed food means food which has undergone any treatment resulting in a substantial change in the original state of the food.

technological function means a function set out in Schedule 5.

Editorial note:

This definition of 'processed food' is used to determine some additive permissions.

Processes such as dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing or freezing, milling or husking, packing or unpacking are not considered to result in a substantial change to the original state of the food.

2 General prohibition on the use of additives

Unless expressly permitted in this Standard, food additives must not be added to food.

3 Permitted use of additives

The additives listed by name or number in Schedules 1,2,3 and 4 may be added to a food or class of food to perform technological functions provided that:

- (a) the use complies with any restrictions on use listed in Schedule 1; and
- (b) the proportion of the additive does not exceed the maximum level necessary to achieve one or more technological functions under conditions of Good Manufacturing Practice (GMP).

Editorial note:

The Codex Alimentarius Commission Procedural Manual sets out the following relevant criteria for use in assessing compliance with Good Manufacturing Practice:

- (a) the quantity of additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
- (b) the quantity of the additive that becomes a component of food as a result of its use in the manufacture, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the finished food itself, is reduced to the extent reasonably possible; and
- (c) the additive is prepared and handled in the same way as a food ingredient.

The manner in which a food is intended to be presented (eg. by the use of such quality descriptors as natural, pure, traditional etc) may affect the type and level of food additives that could be used in accordance with GMP. Similarly, the type and level of food additives used may affect the way in which a food may be presented.

4 Requirements for use of intense sweeteners

Save where otherwise expressly stated in Schedule 1 and notwithstanding any specific level specified in a Schedule to this Standard, intense sweeteners may only be added to food in an amount necessary to replace the sweetness normally provided by sugars or as a flavour enhancer.

Editorial Note:

In general, the use of intense sweeteners is limited to:

1. foods meeting the definition of 'reduced joule' or 'low joule';
2. "no added sugars" food eg artificially sweetened canned fruit without added sugar; or
3. specific foods in which the use of the sweetener is in addition to sugar rather than as an alternative eg chewing gum, brewed soft drink (these foods are listed in Schedule 1 on a case-by-case basis).

Conditions relating to the use of reduced/low joule and no added sugar claims can be found in Standard 1.2.8 or in ANZFA's Code of Practice on Nutrient Claims in Food Labels and in Advertisements (Commonwealth of Australia, AGPS 1995).

Polyols, isomalt and polydextrose may be considered to be food additives when used as humectants and texturisers. Where these substances constitute a significant part of the final food they would be regarded as a food in their own right rather than food additives. Polyols, isomalt and polydextrose are not considered to be bulking agents if used in large amounts to replace sugars as they may contribute significantly to the available energy of the food.

5 Maximum permitted levels of additives

(1) Where a maximum level for an additive in a food is prescribed, unless otherwise stated, the level refers to the maximum amount which may be present in the food as sold or, where there are directions for preparation, when prepared for consumption according to label directions.

(2) For the purposes of this Standard:-

annatto and annatto extracts shall be calculated as bixin.

benzoic acid and its salts shall be calculated as benzoic acid.

cyclamate and its salts shall be calculated as cyclohexyl-sulphamic acid.

propionic acid and its salts shall be calculated as propionic acid.

saccharin and its calcium and sodium salts shall be calculated as saccharin.

sorbic acid and its salts shall be calculated as sorbic acid.

sulphur dioxide, sulphites including bisulphites and metabisulphites shall be calculated as sulphur dioxide.

6 Additives performing the same function

(1) Where two or more additives may be added to a food for the purpose of achieving the same technological function, those additives may be used singly or in combination.

(2) Where two or more additives are used in combination to achieve the same technological function, the sum of the fractions obtained by dividing the amount of each food additive used by the maximum amount permitted for that food additive must not exceed 1.

Example

A food can have a maximum amount of 40 mg/kg of preservative X or 20 mg/kg of preservative Y. Some of the permitted combinations of the two preservatives are:

Preservative X	Fraction for Preservative X	Preservative Y	Fraction for Preservative Y	Sum of Fractions
40 mg/kg	1	nil	0	1
30 mg/kg	0.75	5 mg/kg	0.25	1
20 mg/kg	0.5	10 mg/kg	0.5	1
10 mg/kg	0.25	15 mg/kg	0.75	1
nil	0	20 mg/kg	1	1

7 Carry-over of additives

Other than by direct addition, an additive may be present in any food as a result of carry-over from an ingredient, provided that the level of the additive in the final food is no greater than would be introduced by the use of the ingredient under proper technological conditions and good manufacturing practice.

Editorial note:

In clause 7, the ingredient can itself be a food additive.

The additive must be permitted to be present in the ingredient and must not be present in any greater quantity than permitted.

8 Food for use in preparation of another food

A food intended for use in the preparation of another food may contain any or all of the additives in a quantity permitted in the final food.

9 The addition of a garnish to food

The addition of a garnish to a food does not render that food a mixed food for the purposes of this Standard.

Editorial note:

Examples of the addition of a garnish to a food include lemon slice to fish or pepper to steak to make pepper steak.

10 Colours and their aluminium and calcium lakes

A reference to a colour listed in Schedules 1, 3 and 4 of this Standard includes a reference to the aluminium and calcium lakes prepared from that colour.

11 Permitted synthetic flavourings

Permitted synthetic flavourings, for the purposes of this Standard, are those synthetic flavourings listed in at least one of the following publications:

- (1) *Food Technology, A Publication of the Institute of Food Technologists*, Generally Recognised as Safe (GRAS) lists of flavouring substances published by the Flavor and Extract Manufacturers' Association of the United States from 1960 to October 1998;
- (2) *Flavouring Substances and Natural Sources of Flavourings*, 4th Edition, Volume 1, Chemically-defined flavouring substances, Council of Europe, 1992;
- (3) United States *Code of Federal Regulations*, 1996, 21 CFR Part 172.515.

Editorial note:

The Flavour and Fragrance Association of Australia and New Zealand (FFAANZ) has prepared a list of permitted synthetic flavourings in the three publications for ease of reference. This list is available from FFAANZ or from the Australia New Zealand Food Authority.

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
0	GENERAL PROVISIONS		
	<p>Additives in Schedule 2 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.</p> <p>Colours in Schedule 3 may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.</p> <p>Colours in Schedule 4 may be present to a maximum level of 290 mg/kg in solid and 70 mg/L in liquid processed foods except where expressly prohibited in this schedule.</p>		
0.1	Preparations of food additives		
	<i>Additives in Schedules 3&4 must not be present in preparations of food additives unless expressly permitted below</i>		Does not apply to preparations of colours or flavours
-	Ethanol	GMP	Preparations of colours and flavours only
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
216	Propyl p -hydroxybenzoate (propylparaben)	2500 mg/kg	
218	Methyl p -hydroxybenzoate (methylparaben)	2500 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg	
304	Ascorbyl palmitate	GMP	
306	Tocopherols concentrate mixed	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	
310	Propyl gallate	100 mg/kg	
311	Octyl gallate	100 mg/kg	
312	Dodecyl gallate	100 mg/kg	
319	Tertiary butylhydroquinone	200 mg/kg	
320	Butylated hydroxyanisole	200 mg/kg	
385	Calcium disodium EDTA	500 mg/kg	
	baking compounds		
541	Sodium aluminium phosphate	GMP	
	flavourings		
-	Benzyl alcohol	500 mg/kg	
-	Ethyl acetate	GMP	
-	Glycerol diacetate	GMP	
-	Glyceryl monoacetate	GMP	
-	Isopropyl alcohol	1000 mg/kg	
320	Butylated hydroxyanisole	1000 mg/kg	
1505	Triethyl citrate	GMP	
	renneting enzymes		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	9000 mg/kg	

***Additives in Schedules 2, 3, and 4 are permitted**

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9000 mg/kg	
1	DAIRY PRODUCTS (excluding butter and butter fats)		
1.1	Liquid milk and liquid milk based drinks		
1.1.1	Liquid milk (including buttermilk)		
	<i>Additives in Schedules 2,3&4 must not be present in liquid milk (including buttermilk) unless expressly permitted below</i>		
-	Additives in Schedule 2		UHT goat milk only
1.1.2	Liquid milk products and flavoured liquid milk*		
160b	Annatto extracts	10 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	40 mg/kg	
1.2	Fermented and renneted milk products		
1.2.1	Fermented milk and renneted milk		
	<i>Additives in Schedules 2,3&4 must not be present in fermented milk and renneted milk</i>		
1.2.2	Fermented milk products and renneted milk products*		
160b	Annatto extracts	60 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	60 mg/kg	
1.3	Condensed milk and evaporated milk*		
1.4	Cream and cream products		
1.4.1	Cream, reduced cream and light cream		
	<i>Additives in Schedules 2,3&4 must not be present in cream, reduced cream and light cream unless expressly permitted below</i>		
-	Additives in Schedule 2		UHT creams and creams receiving equivalent or greater heat treatments only
1.4.2	Cream products (flavoured, whipped, thickened, sour cream etc.)*		
234	Nisin	10 mg/kg	
	whipped thickened light cream		
475	Polyglycerol esters of fatty acids	5000 mg/kg	
1.5	Dried milk, milk powder, cream powder*		

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
304	Ascorbyl palmitate	5000 mg/kg	
320	Butylated hydroxyanisole	100 mg/kg	
343	Magnesium phosphates	1000 mg/kg	
		0	
431	Polyoxyethylene (40) stearate	GMP	
481	Sodium lactylates	GMP	
530	Magnesium oxide	1000 mg/kg	
		0	
542	Bone phosphate	1000 mg/kg	
555	Potassium aluminium silicate	GMP	
1.6	Cheese and cheese products*		
160b	Annatto extracts	50 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphates	300 mg/kg	
234	Nisin	GMP	
235	Pimaricin (natamycin)	15 mg/kg	on cheese surfaces, based on individual cheese weight
251 252	Nitrates (potassium and sodium salts)	50 mg/kg	calculated as nitrate ion
338	Phosphoric acid	GMP	
481	Sodium lactylates	5 mg/kg	fresh cheese only
555	Potassium aluminium silicate	1000 mg/kg	
		0	
560	Potassium silicate	1000 mg/kg	
		0	
2	EDIBLE OILS AND OIL EMULSIONS		
160b	Annatto extracts	20 mg/kg	
304	Ascorbyl palmitate	GMP	
306	Tocopherols concentrate mixed	GMP	
307	Tocopherol, d-alpha-, concentrate	GMP	
308	Synthetic gamma-tocopherol	GMP	
309	Synthetic delta-tocopherol	GMP	
310	Propyl gallate	100 mg/kg	
311	Octyl gallate	100 mg/kg	
312	Dodecyl gallate	100 mg/kg	
319	Tertiary butylhydroquinone	200 mg/kg	
320	Butylated hydroxyanisole	200 mg/kg	
321	Butylated hydroxytoluene	100 mg/kg	
2.1	Edible oils essentially free of water*		
475	Polyglycerol esters of fatty acids	2000 mg/kg	shortening only
		0	
476	Polyglycerol esters of interesterified ricinoleic acids	2000 mg/kg	shortening only
		0	
900a	Polydimethylsiloxane	10 mg/kg	frying oils only
	olive oil		
	<i>Additives in Schedules 3&4 must not be present in olive oil</i>		
2.2	Oil emulsions (water in oil)		

***Additives in Schedules 2, 3, and 4 are permitted**

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
2.2.1	Oil emulsions (>80% oil)		
2.2.1.1	Butter		
	<i>Additives must not be present in butter unless expressly permitted below</i>		
160a	Carotenes	GMP	
160b	Annatto extracts	20	mg/kg
160e	Carotenal, b-apo-8'-	GMP	
160f	Carotenic acid, b-apo-8'-, methyl or ethyl esters	GMP	
508	Potassium chloride	GMP	
2.2.1.2	Butter products*		
2.2.1.3	Margarine and similar products*		
475	Polyglycerol esters of fatty acids	5000	mg/kg
476	Polyglycerol esters of interesterified ricinoleic acids	5000	mg/kg
2.2.2	Oil emulsions (<80% oil)*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2000	mg/kg
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg
234	Nisin	GMP	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
475	Polyglycerol esters of fatty acids	1000	mg/kg
		0	
476	Polyglycerol esters of interesterified ricinoleic acids	1000	mg/kg
		0	
3	ICE CREAM AND EDIBLE ICES*		
123	Amaranth	290	mg/kg
160b	Annatto extracts	25	mg/kg
950	Acesulphame potassium	1000	mg/kg
956	Alitame	100	mg/kg
	ice confection sold in liquid form		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	mg/kg
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	mg/kg
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25	mg/kg
4	FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)		
4.1	Unprocessed fruits and vegetables		
	<i>Additives in schedules 2,3&4 must not be present in unprocessed fruits and vegetables unless expressly permitted below</i>		
	grapes packed with permeable envelopes		

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	10 mg/kg	
4.1.1	Untreated fruits and vegetables		
	<i>Additives in schedules 2,3&4 must not be present in untreated fruits and vegetables</i>		
4.1.2	Surface treated fruits and vegetables		
	<i>Additives in schedules 2,3&4 must not be present in surface treated fruits and vegetables unless expressly permitted below</i>		
342	Ammonium phosphates	GMP	
473	Sucrose esters of fatty acids	100 mg/kg	
901	Beeswax, white & yellow	GMP	
903	Carnauba wax	GMP	
904	Shellac	GMP	
	citrus fruit		
914	Oxidised polyethylene	250 mg/kg	
1520	Propylene glycol	3000 mg/kg 0	
	walnut and pecan nut kernels		
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	70 mg/kg	
321	Butylated hydroxytoluene	70 mg/kg	
4.1.3	Peeled and/or cut fruits and vegetables		
	<i>Additives in schedules 3&4 must not be present in peeled and/or cut fruits and vegetables unless expressly permitted below</i>		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375 mg/kg	
	products for manufacturing purposes		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200 mg/kg	apples and potatoes only
	root and tuber vegetables		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50 mg/kg	
920	L-cysteine monohydrochloride	GMP	
4.2	Frozen unprocessed fruits and vegetables		
	<i>Additives in Schedules 2,3&4 must not be present in frozen unprocessed fruits and vegetables unless expressly permitted below</i>		
	frozen avocado		Note: additives permitted in category 4.1 may be present in category 4.2 due to carry-over

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
4.3	Processed fruits and vegetables*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20 mg/kg	ginger only
	mushrooms in brine or water and not commercially sterile		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	500 mg/kg	
	preserved cherries known as maraschino cherries, cocktail cherries or glace cherries		
127	Erythrosine	290 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
	tomato products pH < 4.5		
234	Nisin	GMP	
4.3.1	Dried fruits and vegetables*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3000 mg/kg	
	desiccated coconut		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50 mg/kg	
4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
950	Acesulphame potassium	3000 mg/kg	
956	Alitame	40 mg/kg	
	products made from bleached vegetables		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750 mg/kg	
4.3.3	Commercially sterile fruits and vegetables in hermetically sealed containers*		
512	Stannous chloride	100 mg/kg	asparagus not in direct contact with tin only
950	Acesulphame potassium	500 mg/kg	
952	Cyclamates	1350 mg/kg	
954	Saccharin	110 mg/kg	
4.3.4	Fruit and vegetable spreads including jams, chutneys and related products*		
123	Amaranth	290 mg/kg	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
950	Acesulphame potassium	3000 mg/kg	
952	Cyclamates	1000 mg/kg	
954	Saccharin	1500 mg/kg	
956	Alitame	300 mg/kg	

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
chutneys, low joule jam and low joule spread			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000	mg/kg
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	285	mg/kg
4.3.5	Candied fruits and vegetables*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	mg/kg
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	2000	mg/kg
4.3.6	Fruit and vegetable preparations including pulp*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000	mg/kg
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	mg/kg
234	Nisin	GMP	
chilli paste			
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	3000	mg/kg
fruit and vegetable preparations for manufacturing purposes			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1000	mg/kg
4.3.7	Fermented fruit and vegetable products*		
lactic acid fermented fruits and vegetables			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	mg/kg
4.3.8	Other fruit and vegetable based products*		
dried instant mashed potato			
304	Ascorbyl palmitate	GMP	
320	Butylated hydroxyanisole	100	mg/kg
imitation fruit			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	mg/kg
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	mg/kg
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3000	mg/kg
5	CONFECTIONERY		
123	Amaranth	300	mg/kg
160b	Annatto extracts	25	mg/kg
173	Aluminium	GMP	
174	Silver	GMP	

***Additives in Schedules 2, 3, and 4 are permitted**

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
175	Gold	GMP	
950	Acesulphame potassium	2000 mg/kg	Clause 4 limits do not apply to the
951	Aspartame	1000 mg/kg	
		0	
955	Sucralose	2500 mg/kg	use of permitted sweeteners in chewing gum and bubble gum
956	Alitame	300 mg/kg	
fruit filling for confectionery containing not less than 200 g/kg of fruit			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
5.1	Chocolate and cocoa products		
	<i>Additives in Schedules 3&4 must not be present in chocolate and cocoa products unless expressly permitted below</i>		Colours permitted on the surface of chocolate only
476	Polyglycerol esters of interesterified ricinoleic acids	5000 mg/kg	
477	Propylene glycol esters of fatty acids	4000 mg/kg	
5.2	Sugar confectionery*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
bubble gum and chewing gum			
304	Ascorbyl palmitate	GMP	
310	Propyl gallate	200 mg/kg	
320	Butylated hydroxyanisole	200 mg/kg	
321	Butylated hydroxytoluene	200 mg/kg	
low joule chewing gum			
952	Cyclamates	2000 mg/kg	
		0	
954	Saccharin	1500 mg/kg	
5.3	not assigned		
5.4	Icings and frostings*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
6	CEREALS AND CEREAL PRODUCTS		
6.1	Cereals (whole and broken grains)		
	<i>Additives in Schedules 2,3&4 must not be present in cereals (whole and broken grains) unless expressly permitted below</i>		
471	Mono- and diglycerides of fatty acids	GMP	precooked rice only

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
6.2	Flours, meals and starches		
	<i>Additives in Schedules 2,3&4 must not be present in flours, meals and starches</i>		note: flour, meal and starch products (eg self raising flour, bakers flour) sold at wholesale or retail for use in the preparation of other foods may contain such additives as are permitted in those foods in accordance with clause 8.
6.3	Processed cereal and meal products*		
160b	Annatto extracts	100 mg/kg	extruded and/or puffed cereal products only
6.4	Flour products (including noodles and pasta)*		
160b	Annatto extracts	25 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
234	Nisin	250 mg/kg	Flour products that are cooked on hot plates only eg. crumpets, pikelets, flapjacks, etc.
280	Propionic acid	2000 mg/kg	
281	Sodium propionate	2000 mg/kg	
282	Calcium propionate	2000 mg/kg	
283	Potassium propionate	2000 mg/kg	
481	Sodium lactylates	GMP	
482	Calcium lactylates	GMP	
950	Acesulphame potassium	200 mg/kg	
956	Alitame	200 mg/kg	
7	BREADS AND BAKERY PRODUCTS*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1200 mg/kg	
280	Propionic acid	4000 mg/kg	
281	Sodium propionate	4000 mg/kg	
282	Calcium propionate	4000 mg/kg	
283	Potassium propionate	4000 mg/kg	
481	Sodium lactylates	GMP	
482	Calcium lactylates	GMP	
7.1	Breads and related products*		
7.2	Biscuits, cakes and pastries*		
160b	Annatto extracts	25 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
475	Polyglycerol esters of fatty acids	1500 mg/kg	cake only
		0	
950	Acesulphame potassium	200 mg/kg	
956	Alitame	200 mg/kg	

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
8	MEAT AND MEAT PRODUCTS (including poultry and game)		
8.1	Raw meat, poultry and game		
	<i>Additives in Schedules 2,3&4 must not be present in raw meat, poultry and game unless expressly permitted below</i>		
fresh poultry			
262	Sodium acetates	5000 mg/kg	
8.2	Processed meat, poultry and game products in whole pieces or cuts*		
commercially sterile canned cured meat			
249 250	Nitrites (potassium and sodium salts)	50 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
cured meat			
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	
251 252	Nitrates (potassium and sodium salts)	125 mg/kg	
dried meat			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
slow dried cured meat			
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
251 252	Nitrates (potassium and sodium salts)	500 mg/kg	
8.3	Processed comminuted meat, poultry and game products*		
160b	Annatto extracts	100 mg/kg	
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	
224 225 228			
249 250	Nitrites (potassium and sodium salts)	125 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
fermented, uncooked processed comminuted meat products			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
235	Pimaricin (natamycin)	1.2 mg/dm ²	when determined in a surface sample taken to a depth of not less than 3mm and not more than 5mm including the casing, applied to the surface of food.
251 252	Nitrates (potassium and sodium salts)	500 mg/kg	
sausage and sausage meat containing raw, unprocessed meat			
<i>Additives must not be present in sausage and sausage meat containing raw, unprocessed meat, unless expressly permitted below</i>			
-	Additives in Schedule 2		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	
8.4	Edible casings*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	
8.5	Animal protein products*		
9	FISH AND FISH PRODUCTS		
9.1	Unprocessed fish and fish fillets (including frozen and thawed)		
<i>Additives in Schedules 2,3&4 must not be present in unprocessed fish and fish fillets (including frozen and thawed) unless expressly permitted below</i>			
frozen fish			
300 301 302 303	Ascorbic acid and sodium, calcium, potassium ascorbates	400 mg/kg	fillets only
315 316	Erythorbic acid and sodium erythorbate	400 mg/kg	
339 340 341	Sodium, potassium and calcium phosphates	GMP	
450	Pyrophosphates	GMP	
451	Triphosphates	GMP	
452	Polyphosphates	GMP	
uncooked crustacea			
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100 mg/kg	

***Additives in Schedules 2, 3, and 4 are permitted**

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
500	Sodium carbonates	GMP	
504	Magnesium carbonates	GMP	
-	4-hexylresorcinol	GMP	
9.2	Processed fish and fish products*		
	cooked crustacea		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	mg/kg
	roe		
123	Amaranth	300	mg/kg
9.3	Semi preserved fish and fish products*		
160b	Annatto extracts	10	mg/kg
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2500	mg/kg
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2500	mg/kg
	roe		
123	Amaranth	300	mg/kg
9.4	Fully preserved fish including canned fish products*		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30	mg/kg
385	Calcium disodium EDTA	250	mg/kg
	canned abalone (paua)		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1000	mg/kg
	roe		
123	Amaranth	300	mg/kg
10	EGGS AND EGG PRODUCTS		
10.1	Eggs		
	<i>Additives in Schedules 2,3&4 must not be present in eggs</i>		
10.2	Liquid egg products		
	<i>Additives in Schedules 3&4 must not be present in liquid egg products unless expressly permitted below</i>		
234	Nisin	GMP	
1505	Triethyl citrate	1250	mg/kg
		0	liquid white only

***Additives in Schedules 2, 3, and 4 are permitted**

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
10.3	Frozen egg products		
	<i>Additives in Schedules 3&4 must not be present in frozen egg products</i>		
10.4	Dried and/or heat coagulated egg products		
	<i>Additives in Schedules 3&4 must not be present in dried and/or heat coagulated egg products</i>		
11	SUGARS, HONEY AND RELATED PRODUCTS		
11.1	Sugar		
	<i>Additives in Schedules 2,3&4 must not be present in sugar unless expressly permitted below</i>		
460	Cellulose, microcrystalline and powdered	GMP	
	rainbow sugar*		
-	Additives in Schedules 2, 3 and 4		
11.2	Sugars and syrups		
	<i>Additives in Schedules 2,3&4 must not be present in sugars and syrups unless expressly permitted below</i>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450	mg/kg
11.3	Honey and related products		
	<i>Additives in Schedules 2,3&4 must not be present in honey and related products</i>		
11.3.1	Dried honey		
-	Additives in Schedule 2		
11.4	Tabletop sweeteners*		
636	Maltol	GMP	
637	Ethyl maltol	GMP	
640	Glycine	GMP	
641	L-Leucine	GMP	
950	Acesulphame potassium	GMP	
951	Aspartame	GMP	
955	Sucralose	GMP	note - duplication of schedule 2
956	Alitame	GMP	note - duplication of schedule 2
1201	Polyvinylpyrrolidone	GMP	
11.4.1	Tabletop sweeteners - liquid preparations*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	GMP	

***Additives in Schedules 2, 3, and 4 are permitted**

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	GMP	
954	Saccharin	GMP	
11.4.2	Tabletop sweeteners - tablets or powder or granules packed in portion sized packages*		
954	Saccharin	GMP	
12	SALTS AND CONDIMENTS		
12.1	Salt and salt substitutes		
12.1.1	Salt		
	<i>Additives in Schedules 2,3&4 must not be present in salt unless expressly permitted below</i>		
341	Calcium phosphates	GMP	
381	Ferric ammonium citrate	GMP	
504	Magnesium carbonates	GMP	
535	Sodium ferrocyanide	50 mg/kg	total of sodium and potassium ferrocyanide
536	Potassium ferrocyanide	50 mg/kg	
551	Silicon dioxide (amorphous)	GMP	
552	Calcium silicate	GMP	
554	Sodium aluminosilicate	GMP	
556	Calcium aluminium silicate	GMP	
12.1.2	Reduced sodium salt mixture*		
12.1.3	Salt substitute*		
359	Ammonium adipate	GMP	
363	Succinic acid	GMP	
1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP	
12.2	not assigned		
12.3	Vinegars and related products		
	<i>Additives in Schedules 2 & 4 must not be present in vinegars and related products unless expressly permitted below</i>		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100 mg/kg	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100 mg/kg	
315 316	Erythorbic acid and sodium erythorbate	100 mg/kg	
-	Flavourings, (including permitted synthetic flavourings) but excluding quinine and caffeine		
12.4	not assigned		
12.5	Yeast and yeast products		

***Additives in Schedules 2, 3, and 4 are permitted**

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
<i>Colours in Schedule 4 must not be present in yeast and yeast products unless expressly permitted below</i>			
dried yeast			
481	Sodium lactylates		duplication of permission already permitted in baked goods etc.
12.6	Vegetable protein products		
<i>Colours in Schedule 4 must not be present in vegetable protein products</i>			
13	FOODS INTENDED FOR PARTICULAR DIETARY USES		
13.1	Infant formula products		
<i>Additives in Schedules 2,3&4 must not be present in infant formula products unless expressly permitted below</i>			
270	Lactic acid	GMP	
304	Ascorbyl palmitate	10 mg/L	
306	Tocopherols concentrate mixed	10 mg/L	
322	Lecithin	5000 mg/L	
330	Citric acid	GMP	
331	Sodium citrate	GMP	
332	Potassium citrate	GMP	
410	Locust bean (carob bean) gum	1000 mg/L	
412	Guar gum	1000 mg/L	
471	Mono- and diglycerides of fatty acids	4000 mg/L	
526	Calcium hydroxide	GMP	
soy-based infant formula			
1412	Distarch phosphate	5000 mg/L] Clause 6 (1) applies
1413	Phosphated distarch phosphate	5000	
1414	Acetylated distarch phosphate	5000	
1440	Hydroxypropyl starch	5000	
liquid infant formula products			
407	Carrageenan	300 mg/L	
infant formula products for specific dietary use based on protein substitutes			
407	Carrageenan	1000 mg/L	
471	Mono- and diglycerides of fatty acids	5000 mg/L	
472c	Citric and fatty acid esters of glycerol	9000 mg/L	
472e	Diacetyltartaric and fatty acid esters of glycerol	400 mg/L	
1412	Distarch phosphate	2500 mg/L	
		0] Clause 6 (1) applies
1413	Phosphated distarch phosphate	2500	
		0	
1414	Acetylated distarch phosphate	2500	
		0	
1440	Hydroxypropyl starch	2500 mg/L	
		0	

***Additives in Schedules 2, 3, and 4 are permitted**

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
13.2	Foods for infants		
	<i>Additives in Schedules 2,3&4 must not be present in foods for infants unless expressly permitted below</i>		
-	Ethyl vanillin	70	mg/kg
-	Vanillin	70	mg/kg
-	Flavourings, (excluding synthetic flavourings) but excluding quinine and caffeine	GMP	
170i	Calcium carbonate	GMP	
260 261 262 263 264	Acetic acid and its potassium, sodium, calcium and ammonium salts	5000	mg/kg
270 325 326 327 328	Lactic acid and its sodium, potassium, calcium and ammonium salts	2000	mg/kg
300 301 302 303	Ascorbic acid and its sodium, calcium and potassium salts	500	mg/kg
304	Ascorbyl palmitate	1000	mg/kg
306	Tocopherols, concentrate mixed	300	mg/kg of fat in total Clause 6 (1) applies
307	Tocopherols, d-alpha-, concentrate	300	
322	Lecithin	1500	
		0	
330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
407	Carrageenan	1000	mg/kg
		0	
410	Locust bean (carob bean) gum	1000	mg/kg
		0	
412	Guar gum	1000	mg/kg
		0	
414	Gum arabic (Acacia)	10	mg/kg
415	Xanthan gum	1000	mg/kg
		0	
440	Pectin	1000	mg/kg
		0	
471	Mono- and diglycerides of fatty acids	5000	mg/kg
500	Sodium carbonates	GMP	
501	Potassium carbonate	GMP	
503	Ammonium carbonates	GMP	
1412	Acetylated distarch phosphate	500	mg/kg in total
1413	Phosphated distarch phosphate	500	
1414	Distarch phosphate	500	
1422	Acetylated distarch adipate	500	
1440	Hydroxypropyl starch	500	
13.3	Formula meal replacements and formulated supplementary foods*		
13.4	Formulated supplementary sports foods*		
123	Amaranth	300	mg/kg
160b	Annatto extracts	100	mg/kg
13.4.1	Solid formulated supplementary sports foods*		
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400	mg/kg
220	Sulphur dioxide	115	mg/kg
280	Propionic acid	400	mg/kg
281	Sodium propionate	400	mg/kg
282	Calcium propionate	400	mg/kg

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
13.4.2	Liquid formulated supplementary sports foods*		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400 mg/kg	
220	Sulphur dioxide	115 mg/kg	
14	NON-ALCOHOLIC AND ALCOHOLIC BEVERAGES		
14.1	Non-alcoholic beverages		
14.1.1	Waters		
14.1.1.1	Mineral water		
	<i>Additives in Schedules 2,3&4 must not be present in mineral water unless expressly permitted below</i>		
290	Carbon dioxide	GMP	
14.1.1.2	Carbonated, mineralised and soda waters*		
14.1.2	Fruit and vegetable juices and fruit and vegetable juice products		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	GMP principle
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	precludes the use of preservatives in
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	juices represented as not preserved
242	Dimethyl dicarbonate	250 mg/kg	by chemical or
281	Sodium propionate	GMP	heat treatment
282	Calcium propionate	GMP	
14.1.2.1	Fruit and vegetable juices		
	<i>Additives in Schedules 2,3&4 must not be present in fruit and vegetable juices unless expressly permitted below</i>		applies to fruit and vegetable juices separated by mechanical means only
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
330	Citric acid	GMP	
334 335 336 337 353 354	Tartaric acid and sodium, potassium and calcium tartrates	GMP	
	coconut milk, coconut cream and coconut syrup		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
tomato juices pH < 4.5			
234	Nisin	GMP	
14.1.2.2 Fruit and vegetable juice products*			
123	Amaranth	30 mg/kg	
160b	Annatto extracts	10 mg/kg	
950	Acesulphame potassium	500 mg/kg	
956	Alitame	40 mg/kg	
fruit drink			
385	Calcium disodium EDTA	33 mg/kg	carbonated products only
444	Sucrose acetate isobutrate	200 mg/kg	
445	Glycerol esters of wood rosins	100 mg/kg	
480	Diocetyl sodium sulphosuccinate	10 mg/kg	
low joule fruit and vegetable products			
950	Acesulphame potassium	3000 mg/kg	
952	Cyclamates	400 mg/kg	
954	Saccharin	80 mg/kg	
14.1.3 Water based flavoured drinks*			
-	Quinine	100 mg/kg	tonic drinks, bitter drinks and quinine drinks only
123	Amaranth	30 mg/kg	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	
242	Dimethyl dicarbonate	250 mg/kg	
385	Calcium disodium EDTA	33 mg/kg	products containing fruit flavouring, juice or pulp or orange peel extract only
444	Sucrose acetate isobutrate	200 mg/kg	
445	Glycerol esters of wood rosins	100 mg/kg	
480	Diocetyl sodium sulphosuccinate	10 mg/kg	
950	Acesulphame potassium	3000 mg/kg	
952	Cyclamates	600 mg/kg	
954	Saccharin	80 mg/kg	
956	Alitame	40 mg/kg	
electrolyte drink and electrolyte drink base			
951	Aspartame	150 mg/kg	
kola type drinks			
-	Caffeine	145 mg/kg	
338	Phosphoric acid	570 mg/kg	
14.1.3.1 Brewed soft drink*			
950	Acesulphame potassium	1000 mg/kg	}
951	Aspartame	1000 mg/kg	

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
952	Cyclamates	400 mg/kg	Clause 4 limits do not apply
954	Saccharin	50 mg/kg	
955	Sucralose	250 mg/kg	
956	Alitame	40 mg/kg	
957	Thaumatococcus	GMP	
14.1.4	not assigned		
14.1.5	Coffee, coffee substitutes, tea, herbal infusions and similar products		
	<i>Additives in Schedules 3&4 must not be present coffee, coffee substitutes, tea, herbal infusions and similar products</i>		
950	Acesulphame potassium	500 mg/kg	
14.2	Alcoholic beverages (including no and low alcohol)		
14.2.1	Beer and related products		
	<i>Additives in Schedules 2,3&4 must not be present in beer and related products unless expressly permitted below</i>		
150a	Caramel I - plain	GMP	
150b	Caramel II - caustic sulphite process	GMP	
150c	Caramel III - ammonia process	GMP	
150d	Caramel IV - ammonia sulphite process	GMP	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25 mg/kg	
234	Nisin	GMP	
290	Carbon dioxide	GMP	
300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
315 316	Erythorbic acid and sodium erythorbate	GMP	
405	Propylene glycol alginate	GMP	
941	Nitrogen	GMP	
-	Flavourings, (including permitted synthetic flavourings) but excluding quinine and caffeine	GMP	
14.2.2	Wine, sparkling wine and fortified wine		
	<i>Additives in Schedules 2,3&4 must not be present in wine, sparkling wine and fortified wine unless expressly permitted below</i>		
150a	Caramel I – plain	GMP	
150b	Caramel II – caustic sulphite process	GMP	
150c	Caramel III – ammonia process	GMP	
150d	Caramel IV – ammonia sulphite process	GMP	
163ii	Grape skin extract	GMP	
170	Calcium carbonates	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	200 mg/kg	
242	Dimethyl dicarbonate	200 mg/kg	

***Additives in Schedules 2, 3, and 4 are permitted**

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
315	Erythorbic acid	GMP	
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
337	Potassium sodium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
431	Polyoxyethylene (40) stearate	GMP	
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
wine, sparkling wine and fortified wine containing greater than 35 g/L residual sugar			
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	400	mg/kg
224 225 228			
wine, sparkling wine and fortified wine containing less than 35 g/L residual sugar			
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	250	mg/kg
224 225 228			
14.2.3	Wine based drinks and reduced alcohol wines*		
-	Quinine	300	mg/kg
123	Amaranth	30	mg/kg
160b	Annatto extracts	10	mg/kg
175	Gold	100	mg/kg
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry)		
<i>Additives in Schedules 2,3&4 must not be present in fruit wine, vegetable wine and mead (including cider and perry) unless expressly permitted below</i>			
150a	Caramel I - plain	1000	mg/kg
150b	Caramel II - caustic sulphite process	1000	mg/kg
150c	Caramel III - ammonia process	1000	mg/kg
150d	Caramel IV - ammonia sulphite process	1000	mg/kg
170i	Calcium carbonate	GMP	
181	Tannins	GMP	
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	mg/kg
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	mg/kg
242	Dimethyl dicarbonate	200	mg/kg
260	Acetic acid, glacial	GMP	
270	Lactic acid	GMP	
290	Carbon dioxide	GMP	
296	Malic acid	GMP	
297	Fumaric acid	GMP	
300	Ascorbic acid	GMP	
315	Erythorbic acid	GMP	

***Additives in Schedules 2, 3, and 4 are permitted**

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
330	Citric acid	GMP	
334	Tartaric acid	GMP	
336	Potassium tartrate	GMP	
341	Calcium phosphates	GMP	
342	Ammonium phosphates	GMP	
353	Metatartaric acid	GMP	
491	Sorbitan monostearate	GMP	
500	Sodium carbonates	GMP	
501	Potassium carbonates	GMP	
503	Ammonium carbonates	GMP	
516	Calcium sulphate	GMP	
Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugar			
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	300	mg/kg
224 225 228			
Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugar			
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	200	mg/kg
224 225 228			
14.2.4.1 Fruit and vegetable wine products*			
14.2.5 Spirits and liqueurs*			
123	Amaranth	30	mg/kg
160b	Annatto extracts	10	mg/kg
173	Aluminium	GMP	
174	Silver	GMP	
175	Gold	GMP	
14.3 Mixed alcoholic drinks not elsewhere classified*			
-	Quinine	300	mg/kg
160b	Annatto extracts	10	mg/kg
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400	mg/kg
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400	mg/kg
220 221 222 223	Sulphur dioxide and sodium and potassium sulphites	250	mg/kg
224 225 228			
342	Ammonium phosphates	GMP	
20 MIXED FOODS*			
20.1 Beverages*			
160b	Annatto extracts	10	mg/kg
20.2 Foods other than beverages*			
160b	Annatto extracts	25	mg/kg
custard mix, custard powder, blanc mange powder and jelly			
950	Acesulphame potassium	500	mg/kg
956	Alitame	100	mg/kg
dairy and fat based desserts, dips and snacks			

*Additives in Schedules 2, 3, and 4 are permitted

SCHEDULE 1

INS Number	Additive Name	Max level	Applications
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500	mg/kg
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700	mg/kg
234	Nisin	GMP	
475	Polyglycerol esters of fatty acids	5000	mg/kg
476	Polyglycerol esters of interesterified ricinoleic acids	5000	mg/kg
481	Sodium lactylates	GMP	
482	Calcium lactylates	GMP	
950	Acesulphame potassium	500	mg/kg
956	Alitame	100	mg/kg
sauces and toppings (including mayonnaises and salad dressings)			
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000	mg/kg
210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000	mg/kg
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350	mg/kg
234	Nisin	GMP	
281	Sodium propionate	GMP	
282	Calcium propionate	GMP	
385	Calcium disodium EDTA	75	mg/kg
444	Sucrose acetate isobutrate	200	mg/kg
445	Glycerol esters of wood rosins	100	mg/kg
475	Polyglycerol esters of fatty acids	2000	mg/kg
		0	
480	Diocetyl sodium sulphosuccinate	50	mg/kg
950	Acesulphame potassium	3000	mg/kg
952	Cyclamates	1000	mg/kg
954	Saccharin	1500	mg/kg
956	Alitame	300	mg/kg
soup bases (made up as directed)			
950	Acesulphame potassium	3000	mg/kg
954	Saccharin	1500	mg/kg
956	Alitame	40	mg/kg

SCHEDULE 2**Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1****Alphabetical Listing**

INS number	Additive name
260	Acetic acid, glacial
472a	Acetic and fatty acid esters of glycerol
1422	Acetylated distarch adipate
1414	Acetylated distarch phosphate
1401	Acid treated starch
355	Adipic acid
406	Agar
400	Alginic acid
1402	Alkaline treated starch
1100	Alpha-amylase
559	Aluminium silicate
470	Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids
264	Ammonium acetate
403	Ammonium alginate
503	Ammonium carbonates
380	Ammonium citrates
368	Ammonium fumarate
328	Ammonium lactate
349	Ammonium malate
342	Ammonium phosphates
442	Ammonium salts of phosphatidic acid
409	Arabinogalactan (larch gum)
300	Ascorbic acid
951	Aspartame (technological use consistent with Clause 4 only)
901	Beeswax, white & yellow
558	Bentonite
1403	Bleached starch
263	Calcium acetate
404	Calcium alginate
556	Calcium aluminium silicate
302	Calcium ascorbate
170	Calcium carbonates
509	Calcium chloride
333	Calcium citrate
367	Calcium fumarate
578	Calcium gluconate
623	Calcium glutamate, Di-L-

SCHEDULE 2**Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1****Alphabetical Listing**

INS number	Additive name
526	Calcium hydroxide
327	Calcium lactate
352	Calcium malates
529	Calcium oxide
341	Calcium phosphates
552	Calcium silicate
516	Calcium sulphate
354	Calcium tartrate
290	Carbon dioxide
903	Carnauba wax
407	Carrageenan
460	Cellulose, microcrystalline and powdered
330	Citric acid
472c	Citric and fatty acid esters of glycerol
519	Cupric sulphate
1400	Dextrins, white & yellow, roasted starch
472e	Diacetyltartaric and fatty acid esters of glycerol
627	Disodium guanylate, 5'-
631	Disodium inosinate, 5'-
635	Disodium ribonucleotides, 5'-
1412	Distarch phosphate
1405	Enzyme treated starches
315	Erythorbic acid
381	Ferric ammonium citrate
579	Ferrous gluconate
-	Flavourings (including permitted synthetic flavourings) but excluding quinine and caffeine
297	Fumaric acid
418	Gellan gum
575	Glucono delta-lactone
1102	Glucose oxidase
422	Glycerin (glycerol)
412	Guar gum
414	Gum arabic (Acacia)
507	Hydrochloric acid
1442	Hydroxypropyl distarch phosphate
464	Hydroxypropyl methylcellulose
1440	Hydroxypropyl starch
953	Isomalt

SCHEDULE 2**Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1****Alphabetical Listing**

INS number	Additive name
416	Karaya gum
620	L -glutamic acid
270	Lactic acid
472b	Lactic and fatty acid esters of glycerol
966	Lactitol
322	Lecithin
1104	Lipases
410	Locust bean (carob bean) gum
1105	Lysozyme
504	Magnesium carbonates
511	Magnesium chloride
625	Magnesium glutamate, Di-L-
329	Magnesium lactate
343	Magnesium phosphates
553	Magnesium silicates
518	Magnesium sulphate
296	Malic acid
965	Maltitol & maltitol syrup
421	Mannitol
353	Metatartaric acid
461	Methyl cellulose
465	Methyl ethylcellulose
471	Mono- and diglycerides of fatty acids
624	Monoammonium glutamate, L-
622	Monopotassium glutamate, L-
621	Monosodium glutamate, L-
1410	Monostarch phosphate
941	Nitrogen
942	Nitrous oxide
1404	Oxidised starch
440	Pectins
905b	Petrolatum (petroleum jelly)
1413	Phosphated distarch phosphate
1200	Polydextroses
900a	Polydimethylsiloxane
1521	Polyethylene glycol 8000
433	Polyoxyethylene (20) sorbitan monooleate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate

SCHEDULE 2**Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1****Alphabetical Listing**

INS number	Additive name
452	Polyphosphates
261	Potassium acetate
357	Potassium adipate (Salt reduced and low sodium foods only)
402	Potassium alginate
303	Potassium ascorbate
501	Potassium carbonates
508	Potassium chloride
332	Potassium citrates
366	Potassium fumarate
577	Potassium gluconate
326	Potassium lactate
351	Potassium malates
340	Potassium phosphates
337	Potassium sodium tartrate
515	Potassium sulphate
336	Potassium tartrate
407a	Processed eucheuma seaweed
1520	Propylene glycol
405	Propylene glycol alginate
477	Propylene glycol esters of fatty acids
1101	Proteases
450	Pyrophosphates
904	Shellac
551	Silicon dioxide (amorphous)
262	Sodium acetates
401	Sodium alginate
554	Sodium aluminosilicate
301	Sodium ascorbate
500	Sodium carbonates
466	Sodium carboxymethylcellulose
331	Sodium citrates
316	Sodium erythorbate
365	Sodium fumarate
325	Sodium lactate
350	Sodium malates
339	Sodium phosphates
514	Sodium sulphate
335	Sodium tartrate

SCHEDULE 2**Miscellaneous additives permitted in accordance with GMP in processed
foods specified in Schedule 1****Alphabetical Listing**

INS number	Additive name
491	Sorbitan monostearate
492	Sorbitan tristearate
420	Sorbitol
1420	Starch acetate (esterified with acetic anhydride)
1450	Starch sodium octenylsuccinate
570	Stearic acid
955	Sucralose (technological use consistent with Clause 4 only)
473	Sucrose esters of fatty acids
334	Tartaric acid
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
957	Thaumatococcus
413	Tragacanth gum
1518	Triacetin
451	Triphosphates
415	Xanthan gum
967	Xylitol

SCHEDULE 2**Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1****Numeric Listing**

INS number	Additive name
-	Flavourings (including permitted synthetic flavourings) but excluding quinine and caffeine
170	Calcium carbonates
260	Acetic acid, glacial
261	Potassium acetate
262	Sodium acetates
263	Calcium acetate
264	Ammonium acetate
270	Lactic acid
290	Carbon dioxide
296	Malic acid
297	Fumaric acid
300	Ascorbic acid
301	Sodium ascorbate
302	Calcium ascorbate
303	Potassium ascorbate
315	Erythorbic acid
316	Sodium erythorbate
322	Lecithin
325	Sodium lactate
326	Potassium lactate
327	Calcium lactate
328	Ammonium lactate
329	Magnesium lactate
330	Citric acid
331	Sodium citrates
332	Potassium citrates
333	Calcium citrate
334	Tartaric acid
335	Sodium tartrate
336	Potassium tartrate
337	Potassium sodium tartrate
339	Sodium phosphates
340	Potassium phosphates
341	Calcium phosphates
342	Ammonium phosphates
343	Magnesium phosphates
349	Ammonium malate

SCHEDULE 2**Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1****Numeric Listing**

INS number	Additive name
350	Sodium malates
351	Potassium malates
352	Calcium malates
353	Metatartaric acid
354	Calcium tartrate
355	Adipic acid
357	Potassium adipate (Salt reduced and low sodium foods only)
365	Sodium fumarate
366	Potassium fumarate
367	Calcium fumarate
368	Ammonium fumarate
380	Ammonium citrates
381	Ferric ammonium citrate
400	Alginic acid
401	Sodium alginate
402	Potassium alginate
403	Ammonium alginate
404	Calcium alginate
405	Propylene glycol alginate
406	Agar
407	Carrageenan
407a	Processed eucheuma seaweed
409	Arabinogalactan (larch gum)
410	Locust bean (carob bean) gum
412	Guar gum
413	Tragacanth gum
414	Gum arabic (Acacia)
415	Xanthan gum
416	Karaya gum
418	Gellan gum
420	Sorbitol
421	Mannitol
422	Glycerin (glycerol)
433	Polyoxyethylene (20) sorbitan monooleate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate
440	Pectins
442	Ammonium salts of phosphatidic acid

SCHEDULE 2**Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1****Numeric Listing**

INS number	Additive name
450	Pyrophosphates
451	Triphosphates
452	Polyphosphates
460	Cellulose, microcrystalline and powdered
461	Methyl cellulose
464	Hydroxypropyl methylcellulose
465	Methyl ethylcellulose
466	Sodium carboxymethylcellulose
470	Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids
471	Mono- and diglycerides of fatty acids
472a	Acetic and fatty acid esters of glycerol
472b	Lactic and fatty acid esters of glycerol
472c	Citric and fatty acid esters of glycerol
472e	Diacetyltartaric and fatty acid esters of glycerol
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
473	Sucrose esters of fatty acids
477	Propylene glycol esters of fatty acids
491	Sorbitan monostearate
492	Sorbitan tristearate
500	Sodium carbonates
501	Potassium carbonates
503	Ammonium carbonates
504	Magnesium carbonates
507	Hydrochloric acid
508	Potassium chloride
509	Calcium chloride
511	Magnesium chloride
514	Sodium sulphate
515	Potassium sulphate
516	Calcium sulphate
518	Magnesium sulphate
519	Cupric sulphate
526	Calcium hydroxide
529	Calcium oxide
551	Silicon dioxide (amorphous)
552	Calcium silicate
553	Magnesium silicates

SCHEDULE 2**Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 1****Numeric Listing**

INS number	Additive name	
554	Sodium aluminosilicate	
556	Calcium aluminium silicate	
558	Bentonite	
559	Aluminium silicate	
570	Stearic acid	
575	Glucono delta-lactone	
577	Potassium gluconate	
578	Calcium gluconate	
579	Ferrous gluconate	
620	L -glutamic acid	
621	Monosodium glutamate, L-	
622	Monopotassium glutamate, L-	
623	Calcium glutamate, Di-L-	
624	Monoammonium glutamate, L-	
625	Magnesium glutamate, Di-L-	
627	Disodium guanylate, 5'-	
631	Disodium inosinate, 5'-	
635	Disodium ribonucleotides, 5'-	
900a	Polydimethylsiloxane	
901	Beeswax, white & yellow	
903	Carnauba wax	
904	Shellac	
905b	Petrolatum (petroleum jelly)	
941	Nitrogen	
942	Nitrous oxide	
951	Aspartame	(technological use consistent with Clause 4 only)
953	Isomalt	
955	Sucralose	(technological use consistent with Clause 4 only)
957	Thaumatococcus	
965	Maltitol & maltitol syrup	
966	Lactitol	
967	Xylitol	
1100	Alpha-amylase	
1101	Proteases	
1102	Glucose oxidase	
1104	Lipases	
1105	Lysozyme	

SCHEDULE 2**Miscellaneous additives permitted in accordance with GMP in processed
foods specified in Schedule 1****Numeric Listing**

INS number	Additive name
1200	Polydextroses
1400	Dextrins, white & yellow, roasted starch
1401	Acid treated starch
1402	Alkaline treated starch
1403	Bleached starch
1404	Oxidised starch
1405	Enzyme treated starches
1410	Monostarch phosphate
1412	Distarch phosphate
1413	Phosphated distarch phosphate
1414	Acetylated distarch phosphate
1420	Starch acetate (esterified with acetic anhydride)
1422	Acetylated distarch adipate
1440	Hydroxypropyl starch
1442	Hydroxypropyl distarch phosphate
1450	Starch sodium octenylsuccinate
1518	Triacetin
1520	Propylene glycol
1521	Polyethylene glycol 8000

SCHEDULE 3
Colours permitted in accordance with GMP in processed foods
specified in Schedule 1

Alphabetical Listing

INS number	Additive name
103	Alkanet (& Alkannin)
163	Anthocyanins
162	Beet Red
150a	Caramel I - plain
150b	Caramel II - caustic sulphite process
150c	Caramel III - ammonia process
150d	Caramel IV - ammonia sulphite process
160e	Carotenal, b-apo-8'-
160a	Carotenes
160f	Carotenoic acid, b-apo-8'-, methyl or ethyl esters
140	Chlorophylls
141	Chlorophylls, copper complexes
120	Cochineal and carmines
100	Curcumins
161a	Flavoxanthin
172	Iron oxides
161c	Kryptoxanthin
161b	Lutein
160d	Lycopene
160c	Paprika oleoresins
161f	Rhodoxanthin
101	Riboflavins
161d	Rubixanthan
164	Saffron, crocetin and crocin
171	Titanium dioxide
153	Vegetable carbon
161e	Violoanthin

SCHEDULE 3
Colours permitted in accordance with GMP in processed foods
specified in Schedule 1

INS number	Additive name
100	Curcumins
101	Riboflavins
103	Alkanet (& Alkannin)
120	Cochineal and carmines
140	Chlorophylls
141	Chlorophylls, copper complexes
150a	Caramel I - plain
150b	Caramel II - caustic sulphite process
150c	Caramel III - ammonia process
150d	Caramel IV - ammonia sulphite process
153	Vegetable carbon
160a	Carotenes
160c	Paprika oleoresins
160d	Lycopene
160e	Carotenal, b-apo-8'-
160f	Carotenoic acid, b-apo-8'-, methyl or ethyl esters
161a	Flavoxanthin
161b	Lutein
161c	Kryptoxanthin
161d	Rubixanthan
161e	Violoanthin
161f	Rhodoxanthin
162	Beet Red
163	Anthocyanins
164	Saffron, crocetin and crocin
171	Titanium dioxide
172	Iron oxides

SCHEDULE 4

**Colours permitted to a maximum level of 70mg/L in beverages and 290mg/kg in foods
other than beverages specified in Schedule 1**

Alphabetical Listing

INS number	Additive name
129	Allura red AC
122	Azorubine / Carmoisine
151	Brilliant black BN
133	Brilliant blue FCF
155	Brown HT
143	Fast green FCF
142	Green S
132	Indigotine
124	Ponceau 4R
104	Quinoline yellow
110	Sunset yellow FCF
102	Tartrazine

SCHEDULE 4

**Colours permitted to a maximum level of 70mg/L in beverages and 290mg/kg in foods
other than beverages specified in Schedule 1**

Numeric Listing

INS number	Additive name
102	Tartrazine
104	Quinoline yellow
110	Sunset yellow FCF
122	Azorubine / Carmoisine
124	Ponceau 4R
129	Allura red AC
132	Indigotine
133	Brilliant blue FCF
142	Green S
143	Fast green FCF
151	Brilliant black BN
155	Brown HT

Schedule 5 Technological functions which may be performed by food additives

Functional class <i>sub-classes</i>	Definition
Acidity regulator acid, alkali, base, buffer, buffering agent, pH adjusting agent	alters or controls the acidity or alkalinity of a food
Anti-caking agent anti-caking agent, anti-stick agent, drying agent, dusting powder	reduces the tendency of individual food particles to adhere or improves flow characteristics
Antioxidant antioxidant, antioxidant synergist	retards or prevents the oxidative deterioration of a food
Bulking agent bulking agent, filler	contributes to the volume of a food without contributing significantly to its available energy
Colouring	adds or restores colour to foods
Colour fixative colour fixative, colour stabiliser	stabilises, retains or intensifies an existing colour of a food
Emulsifier emulsifier, emulsifying salt, plasticiser, dispersing agent, surface active agent, surfactant, wetting agent	facilitates the formation or maintenance of an emulsion between two or more immiscible phases
Firming agent	contributes to firmness of food or interact with gelling agents to produce or strengthen a gel
Flavour enhancer flavour enhancer, flavour modifier, tenderiser	enhances the existing taste and/or odour of a food
Flavouring (excluding herbs and spices and intense sweeteners)	intense preparations which are added to foods to impart taste and/or odour, which are used in small amounts and are not intended to be consumed alone, but do not include herbs, spices and substances which have an exclusively sweet, sour or salt taste.
Foaming agent whipping agent, aerating agent	facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food

Gelling agent	modifies food texture through gel formation
Glazing agent coating, sealing agent, polish	imparts a coating to the external surface of a food
Humectant moisture/water retention agent, wetting agent	retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium
Intense sweetener	replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy
Preservative anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent	retards or prevents the deterioration of a food by micro organisms
Propellant	gas, other than air, which expels a food from a container
Raising agent	liberates gas and thereby increase the volume of a food
Sequestrant	forms chemical complexes with metallic ions
Stabiliser binder, firming agent, water binding agent, foam stabiliser	maintains the homogeneous dispersion of two or more immiscible substances in a food
Thickener thickening agent, texturiser, bodying agent	increases the viscosity of a food

Standard 1.3.2

Vitamins and Minerals

Purpose

This Standard regulates the addition of vitamins and minerals to foods, and the claims which can be made about the vitamin and mineral content of foods, other than those special purpose foods standardised in Part 2.9, the addition of iodine to certain salt products in Standard 2.10.2, the addition of thiamin to flour for bread making in Standard 2.1.1, the addition of vitamin D to table edible oil spreads and margarine in Standard 2.4.2 and certain claims permitted elsewhere in this Code.

Table of Provisions

- 1 Interpretation
- 2 Prohibition on adding vitamins and minerals to food
- 3 Permitted addition of vitamins and minerals to food
- 4 Restrictions on claims in relation to vitamin and mineral content of food
- 5 Claims in relation to the vitamin and mineral content of foods listed in the Table to clause 3
- 6 Claims in relation to the vitamin and mineral content of food
- 7 Claim that a food is a good source of a vitamin or mineral
- 8 Calculation of maximum quantity of a vitamin or mineral which may be claimed in a reference quantity of a claimable food
- 9 Labelling of foods with respect to vitamin or mineral content

Clauses

1 Interpretation

In this Standard -

claimable food means a food which consists of at least 90% by weight of -

- (a) (i) primary foods; or
- (ii) foods listed in the Table to clause 3; or
- (b) (i) a mixture of primary foods; and/or
- (ii) water; and/or;
- (iii) foods listed in the Table to clause 3 excluding butter, cream and cream products, edible oils, edible oil spreads and margarine.

primary food means fruit, vegetables, grains, legumes, meat, milk, eggs, nuts, seeds and fish.

reference quantity means -

- (a) in relation to a food specified in the Table to clause 3, either the quantity specified in that Table for that food or, in relation to a food which requires dilution or reconstitution according to directions, the quantity of the food which when diluted or reconstituted produces the quantity specified in column 2 of the Table; or
- (b) in relation to all other claimable foods, either a normal serving or, in relation to a food which requires dilution, reconstitution, draining or preparation according to directions, the quantity of the food which when diluted, reconstituted, drained or prepared produces a normal serving.

2 Prohibition on adding vitamins and minerals to food

A vitamin or mineral must not be added to a food unless the -

- (a) addition of that vitamin or mineral is specifically permitted in this Code; and
- (b) vitamin or mineral is in a permitted form specified in the Schedule to Standard 1.1.1, unless stated otherwise in this Code.

3 Permitted addition of vitamins and minerals to food

A vitamin or mineral specified in column 3 of the Table to this clause may be added to a food specified in column 1 in relation to that vitamin or mineral, provided that the total of the naturally occurring and added quantity of that vitamin or mineral present in a reference quantity of the food, does not exceed the quantity specified in column 5 in relation to that vitamin or mineral.

Table to clause 3

Column 1	Column 2	Column 3	Column 4	Column 5
Food	Reference Quantity	Vitamins & Minerals That May Be Added	Maximum Claim Per Reference Quantity (proportion RDI)	Maximum Permitted Quantity of Vitamin or Mineral per Reference Quantity
Cereals and cereal products				
Biscuits containing not more than 200 g/kg fat and not more than 50 g/kg sugar	35g	thiamin riboflavin niacin vitamin B ₆ vitamin E folate iron magnesium zinc	0.55 mg (50%) 0.43 mg (25%) 2.5 mg (25%) 0.4 mg (25%) 2.5 mg (25%) 100 µg (50%) 3.0 mg (25%) 80 mg (25%) 1.8 mg (15%)	

Table to clause 3 (Continued)

Column 1	Column 2	Column 3	Column 4	Column 5
Food	Reference Quantity	Vitamins & Minerals That May Be Added	Maximum Claim Per Reference Quantity (proportion RDI)	Maximum Permitted Quantity of Vitamin or Mineral per Reference Quantity
White bread, brown bread, wholemeal bread, rye bread	50g	thiamin riboflavin niacin vitamin B ₆ vitamin E folate iron magnesium zinc	0.55 mg (50%) 0.43 mg (25%) 2.5 mg (25%) 0.4 mg (25%) 2.5 mg (25%) 100 µg (50%) 3.0 mg (25%) 80 mg (25%) 1.8 mg (15%)	
Breakfast cereals, as purchased	a normal serving	carotene forms of vitamin A thiamin riboflavin niacin vitamin B ₆ vitamin C vitamin E folate calcium iron magnesium zinc	200 µg (25%) 0.55 mg (50%) 0.43 mg (25%) 2.5 mg (25%) 0.4 mg (25%) 10 mg (25%) 2.5 mg (25%) 100 µg (50%) 200 mg (25%) 3.0 mg (25%) 80 mg (25%) 1.8 mg (15%)	
Cereal flours	35g	thiamin riboflavin niacin vitamin B ₆ vitamin E folate iron magnesium zinc	0.55 mg (50%) 0.43 mg (25%) 2.5 mg (25%) 0.4 mg (25%) 2.5 mg (25%) 100 µg (50%) 3.0 mg (25%) 80 mg (25%) 1.8 mg (15%)	
Pasta	that quantity which is equivalent to 35g of uncooked dried pasta	thiamin riboflavin niacin vitamin B ₆ vitamin E folate iron magnesium zinc	0.55 mg (50%) 0.43 mg (25%) 2.5 mg (25%) 0.4 mg (25%) 2.5 mg (25%) 100 µg (50%) 3.0 mg (25%) 80 mg (25%) 1.8 mg (15%)	

Table to clause 3 (Continued)

Column 1	Column 2	Column 3	Column 4	Column 5
Food	Reference Quantity	Vitamins & Minerals That May Be Added	Maximum Claim Per Reference Quantity (proportion RDI)	Maximum Permitted Level of Vitamin or Mineral per Reference Quantity
Dairy products				
Dried milks	200mL	vitamin A riboflavin vitamin D calcium	110 µg (15%) 0.4 mg (25%) 2.5 µg (25%) 400 mg (50%)	125 µg 3.0 µg
Modified milks and skim milk	200mL	vitamin A vitamin D calcium	110 µg (15%) 1.0 µg (10%) 400 mg (50%)	125 µg 1.6 µg
Cheese and cheese products	25g	vitamin A calcium phosphorus vitamin D	110 µg (15%) 200 mg (25%) 150 mg (15%) 1.0 µg (10%)	125 µg 1.6 µg
Yoghurts (with or without other foods)	150g	vitamin A vitamin D calcium	110 µg (15%) 1.0 µg (10%) 320 mg (40%)	125 µg 1.6 µg
Dairy desserts containing no less than 3.1% m/m milk protein	150g	vitamin A vitamin D calcium	110 µg (15%) 1.0 µg (10%) 320 mg (40%)	125 µg 1.6 µg
Ice cream and ice confections containing no less than 3.1% m/m milk protein	75g	calcium	200 mg (25%)	
Cream and cream products containing no more than 40% m/m milkfat	30mL	vitamin A	110 µg (15%)	125 µg
Butter	10g	vitamin A vitamin D	110 µg (15%) 1.0 µg (10%)	125 µg 1.6 µg
Edible oils and spreads				
Edible oil spreads and margarine:	10g	vitamin A vitamin D	110 µg (15%) 1.0 µg (10%)	125 µg 1.6 µg
- containing no more than 28 % total saturated fatty acids and trans fatty acids		vitamin E	3.5 mg (35%)	
Sunflower oil and safflower oil	10g	vitamin E	7.0 mg (70%)	
- other edible oils - containing no more than 28 % total saturated fatty acids and trans fatty acids			3.0 mg (30%)	

Table to clause 3 (Continued)

Column 1	Column 2	Column 3	Column 4	Column 5
Food	Reference Quantity	Vitamins & Minerals That May Be Added	Maximum Claim Per Reference Quantity (proportion RDI)	Maximum Permitted Level of Vitamin or Mineral per Reference Quantity
Extracts				
Extracts of meat, vegetables or yeast (including modified yeast) and foods containing no less than 800 g/ kg of extracts of meat, vegetables or yeast (including modified yeast)	5g	thiamin riboflavin niacin vitamin B ₆ vitamin B ₁₂ folate iron	0.55 mg (50%) 0.43 mg (25%) 2.5 mg (25%) 0.4 mg (25%) 0.5 µg (25%) 100 µg (50%) 1.8 mg (15%)	
Fruit juice, vegetable juice, fruit drink and fruit cordial				
Fruit juice, reconstituted fruit juice, concentrated fruit juice: - Blackcurrant - Guava - Other fruit juice - Mango - Pawpaw - Other fruit juice	200mL	folate vitamin C carotene forms of vitamin A	100 µg (50%) 500 mg (12.5 times) 400 mg (10 times) 120 mg (3 times) 800 µg (1.1 times) 300 µg (40%) 200 µg (25%)	
Tomato juice, concentrated tomato juice	200mL	vitamin C carotene forms of vitamin A folate	60 mg (1.5 times) 200 µg (25%) 100 µg (50%)	
Vegetable juice	200mL	vitamin C carotene forms of vitamin A folate	60 mg (1.5 times) 200 µg (25%) 100 µg (50%)	
Fruit drinks containing at least 250 mL/L of the juice, puree or comminution of the fruit; fruit drink concentrate which contains in a reference quantity at least 250 mL/L of the juice, puree or comminution of the fruit	200mL	folate vitamin C carotene forms of vitamin A	refer to clause 8 refer to clause 8 refer to clause 8	
Fruit cordial, fruit cordial base	200mL	vitamin C	refer to clause 8	

Table to clause 3 (Continued)

Column 1	Column 2	Column 3	Column 4	Column 5
Food	Reference Quantity	Vitamins & Minerals That May Be Added	Maximum Claim Per Reference Quantity (proportion RDI)	Maximum Permitted Level of Vitamin or Mineral per Reference Quantity
Analogues derived from legumes				
Beverages containing no less than 3 % m/m protein derived from legumes	200mL	vitamin A thiamin riboflavin vitamin B ₆ vitamin B ₁₂ vitamin D folate calcium magnesium phosphorus zinc iodine	110 µg (15%) no claim permitted 0.43 mg (25%) no claim permitted 0.8 µg (40%) 1.0 µg (10%) no claim permitted 240 mg (30%) no claim permitted 200 mg (20%) no claim permitted 15 µg (10%)	125 µg 0.10 mg 0.12 mg 1.6 µg 12 µg 22 mg 0.8 mg
Analogues of meat, where no less than 12% of the energy value of the food is derived from protein, and the food contains 5 g protein per serve of the food	100g	thiamin riboflavin niacin vitamin B ₆ vitamin B ₁₂ folate iron magnesium zinc	0.16 mg (15%) 0.26 mg (15%) 5.0 mg (50%) 0.5 mg (30%) 2.0 µg (100%) no claim permitted 3.5 mg (30%) no claim permitted 4.4 mg (35%)	 10 µg 26 mg
Analogues of yoghurt and dairy desserts containing no less than 3.1% m/m protein derived from legumes	150g	vitamin A thiamin riboflavin vitamin B ₆ vitamin B ₁₂ vitamin D folate calcium magnesium phosphorus zinc iodine	110 µg (15%) no claim permitted 0.43 mg (25%) no claim permitted 0.3 µg (15%) 1.0 µg (10%) 20 µg (10%) 320 mg (40%) no claim permitted 200 mg (20%) no claim permitted 15 µg (10%)	125 µg 0.08 mg 0.11 mg 1.6 µg 22 mg 0.7 mg
Analogues of ice cream containing no less than 3.1% m/m protein derived from legumes	75g	vitamin A riboflavin vitamin B ₁₂ calcium phosphorus	110 µg (15%) 0.26 mg (15%) 0.2 µg (10%) 200 mg (25%) no claim permitted	125 µg 80 mg
Analogues of cheese containing no less than 15% m/m protein derived from legumes	25g	vitamin A riboflavin vitamin B ₁₂ vitamin D calcium phosphorus zinc iodine	110 µg (15%) 0.17 mg (10%) 0.3 µg (15%) 1.0 µg (10%) 200 mg (25%) 150 mg (15%) no claim permitted no claim permitted	125 µg 1.6 µg 1.0 mg 10 µg

4 Restrictions on claims in relation to vitamin and mineral content of food

A claim must not be made in relation to a food -

- (a) that a vitamin or mineral is present in the food unless the claim is permitted in this Code; or
- (b) comparing, whether expressed or implied, the vitamin or mineral content of the food with that of any other food except where expressly permitted in this Code; or
- (c) that a vitamin or mineral is present in the food if such a claim is prohibited elsewhere in this Code.

5 Claims in relation to the vitamin and mineral content of foods listed in the Table to clause 3

A claim must not be made that a food listed in column 1 of the Table to clause 3 to which a vitamin or mineral has been added, contains in a reference quantity of the food, that vitamin or mineral, both added and naturally present, in greater proportion than that specified in column 4.

6 Claims in relation to the vitamin and mineral content of food

A claim may be made in relation to the presence of a vitamin or mineral in a food if -

- (a) the claim is specifically permitted elsewhere in the Code; or
- (b)
 - (i) the vitamin or mineral is listed in column 1 of the Schedule to Standard 1.1.1; and
 - (ii) the food is a claimable food; and
 - (iii) a reference quantity of the food contains at least 10% of the RDI or ESADDI, for that vitamin or mineral.

7 Claim that a food is a good source of a vitamin or mineral

A claim to the effect that a food is a good source of a vitamin or mineral may be made if a reference quantity of the food contains no less than 25% of the RDI or ESADDI for that vitamin or mineral.

8 Calculation of maximum quantity of a vitamin or mineral which may be claimed in a reference quantity of a claimable food

- (1) Where a claimable food contains more than one ingredient, the maximum claim permitted in relation to a vitamin or mineral present in a reference quantity of the claimable food, is calculated by adding together the quantity calculated for each ingredient in accordance with the formula set out in subclause (2), rounding to the nearest multiple of 5.

(2) In this subclause -

A means the quantity of a vitamin or mineral permitted to be claimed in relation to each ingredient calculated in accordance with the formula.

B means, whichever is the lesser of the -

- (a) quantity of the vitamin or mineral present in a reference quantity of the ingredient; or
- (b) maximum permitted claim for the vitamin or mineral in a reference quantity of the ingredient.

C means the proportion of the ingredient in the food.

D means the reference quantity of the claimable food.

E means the reference quantity of the ingredient.

Formula:

$$A = B \times C \times D/E \text{ (rounded to the nearest multiple of 5)}$$

Editorial note:

EXAMPLE CALCULATION

Vitamin C claim for an apple and blackcurrant fruit drink (42% juice, apple 40%, blackcurrant 2%) in a reference quantity of 200 mL:

- (a) Apple juice: 120 mg (maximum claim) x 40/100
(proportion of juice in final product) = 48 mg

Blackcurrant juice: 500 mg (maximum claim) x 2/100
(proportion of juice in final product) = 10 mg
- (b) 48 mg + 10 mg = 58 mg
- (c) Maximum claim for the food is 60 mg (result rounded to nearest multiple of 5 mg)

9 Labelling of foods with respect to vitamin or mineral content

(1) Where a claim is made in relation to the presence of a vitamin or mineral in a food, the label must include a statement containing the following information -

- (a) the serving size of the food; and
- (b) the number of servings per package of the food; and
- (c) the vitamin or mineral in respect of which the claim is made; and
- (d) the average quantity of the vitamin or mineral in 100 g or 100 mL of the food as the case may be; and
- (e)
 - (i) the proportion of the RDI, of that vitamin or mineral contributed by one serving of the food; or
 - (ii) the average quantity of the vitamin or mineral for which an ESADDI has been prescribed in the Schedule to Standard 1.1.1 in a serving of the food.

Editorial note:

EXAMPLE

(a)	'Servings per package 20 Serving size 50 g		
		Proportion of RDI* per serving	Per 100 g
	thiamin	15%	0.33 mg
	niacin	20%	4.0 mg
	manganese	N/A	2 mg

* Recommended dietary intake'

OR

(b) 'One 50 mL serving of Anzfood contains 25% of the recommended dietary intake of vitamin C. 100 mL of Anzfood contains not less than 20 mg of vitamin C. 20 servings per pack'.

* Recommended dietary intake

(2) The statements required by paragraph (1)(d) and subparagraph 1(e), may be an entry in a nutrition information panel for the vitamin or mineral, provided the average quantity of the vitamin or mineral in a serving of the food is also specified.

(3) The statement required by subparagraph (1)(e)(ii) may be an entry in a nutrition information panel.

EXAMPLE

NUTRITION INFORMATION		
Servings per package: 20		
Serving size: 50 mL		
	Quantity per Serving	Quantity per 100g (or 100 mL)
Energy	86 kJ	172 kJ
Protein	LESS THAN 1 g	LESS THAN 1 g
Fat	LESS THAN 1 g	LESS THAN 1 g
Carbohydrate	5 g	10 g
Sodium	LESS THAN 5 mg	LESS THAN 5 mg
Vitamin C	10 mg (25% RDI)	20 mg
Manganese	1 mg	2 mg

Standard 1.3.3

Processing Aids

Purpose

This Standard regulates the use of processing aids in food manufacture, prohibiting their use in food unless there is a specific permission within this Standard.

Standard 1.3.1 regulates the use of food additives.

Table of Provisions

- 1 Interpretation
- 2 General prohibition on the use of processing aids
- 3 Generally permitted processing aids
- 4 Permitted antifoam agents
- 5 Permitted catalysts
- 6 Permitted decolourants, clarifying and filtration agents
- 7 Permitted desiccating preparations
- 8 Permitted ion exchange resins
- 9 Permitted lubricants, release and anti-stick agents
- 10 Permitted carriers, solvents and diluents
- 11 Permitted processing aids used in packaged water and in water used as an ingredient in other foods
- 12 Permitted bleaching agents, washing and peeling agents
- 13 Permitted extraction solvents
- 14 Permitted processing aids with miscellaneous functions
- 15 Permitted enzymes of animal origin
- 16 Permitted enzymes of plant origin
- 17 Permitted enzymes of microbial origin
- 18 Permitted microbial nutrients and microbial nutrient adjuncts

Clauses

1 Interpretation

In this Standard-

EC [number] (Enzyme Commission number) means the number which the Enzyme Commission uses to classify the principal enzyme activity.

GMP means Good Manufacturing Practice.

maximum permitted level means the maximum amount of the processing aid which may be present in the food as specified in the Schedule.

processing aid means a substance listed in clauses 3 to 18, where –

- (a) the substance is used in the processing of raw materials, foods or ingredients, to fulfil a technological purpose relating to treatment or processing, but does not perform a technological function in the final food; and
- (b) the substance is used in the course of manufacture of a food at the lowest level necessary to achieve a function in the processing of that food, irrespective of any maximum permitted level specified.

2 General prohibition on the use of processing aids

Unless expressly permitted in this Standard, processing aids must not be added to food.

3 Generally permitted processing aids

The following processing aids may be used in the course of manufacture of any food at a level necessary to achieve a function in the processing of that food –

- (a) foods, including water; and
- (b) food additives listed in Schedule 2 of Standard 1.3.1; and
- (c) a processing aid specified in the Table to this clause.

Table to clause 3

Activated carbon
Aluminium stearate
Ammonia
Ammonium chloride
Ammonium hydroxide
Bone phosphate
Calcium stearate
Carbon monoxide
Diatomaceous earth
Ethoxylated fatty alcohols
Ethyl alcohol
Fatty acid polyalkylene glycol ester
Furcellaran
Hydrogenated glucose syrups
Isopropyl alcohol
Kaolin
Magnesium hydroxide
Magnesium stearate
Oleic acid
Oleyl oleate
Oxygen
Perlite
Phospholipids
Phosphoric acid

Polyethylene glycols
Polyglycerol esters of fatty acids
Polyglycerol esters of interesterified ricinoleic acid
Polyoxyethylene 40 monostearate
Polypropylene glycol alginate
Potassium hydrogen tartrate
Potassium hydroxide
Potassium oleate
Potassium stearate
Silicates
Sodium ethoxide
Sodium hydroxide
Sodium lauryl sulphate
Sodium methoxide
Sulphuric acid
Tannic acid
White mineral oil

Editorial note:

‘Silicates’ include, but are not limited to, calcium aluminium silicate, calcium silicate, magnesium silicate, sodium aluminosilicate, sodium calcium polyphosphate silicate, sodium hexafluorosilicate, sodium metasilicate and sodium silicate.

4 Permitted antifoam agents

The processing aids listed in the Table to this clause may be used as an antifoam agent in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 4

Substance	Maximum permitted level (mg/kg)
Butanol	10
Dimethylpolysiloxane	10
Methylphenylpolysiloxane	10
Oxystearin	GMP
Polyethylene glycol dioleate	GMP
Polyethylene/ polypropylene glycol copolymers	GMP
Polysorbate 60	GMP
Polysorbate 65	GMP
Polysorbate 80	GMP
Soap	GMP
Sorbitan monolaurate	1
Sorbitan monooleate	1

5 Permitted catalysts

The processing aids listed in the Table to this clause may be used as a catalyst in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 5

Substance	Maximum permitted level (mg/kg)
Chromium	0.1
Copper	0.1
Molybdenum	0.1
Nickel	1.0
Peracetic acid	0.7
Potassium ethoxide	1.0
Potassium (metal)	GMP
Sodium (metal)	GMP

6 Permitted decolourants, clarifying and filtration agents

The processing aids listed in the Table to this clause may be used as decolourants, clarifying and filtration agents in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 6

Substance	Maximum permitted level (mg/kg)
Acid clays of montmorillonite	GMP
Chloromethylated aminated styrene-divinylbenzene resin	GMP
Copper sulphate	GMP
Dimethylamine-epichlorohydrin copolymer	150
Dimethyldialkylammonium chloride	GMP
Divinylbenzene copolymer	GMP
High density polyethylene co-extruded with kaolin	GMP
Iron oxide	GMP
Fish collagen, including Isinglass	GMP
Magnesium oxide	GMP
Modified polyacrylamide resins	GMP
Nylon	GMP
Phytates (including phytic acid, magnesium phytate & calcium phytate)	GMP
Polyester resins, cross-linked	GMP
Polyethylene	GMP
Polypropylene	GMP

Polyvinyl polypyrrolidone	100
Potassium ferrocyanide	0.1

7 Permitted desiccating preparations

The processing aids listed in the Table to this clause may be used as desiccating preparations in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 7

Substance	Maximum permitted level (mg/kg)
Aluminium sulphate	GMP
Ethyl esters of fatty acids	GMP
Short chain triglycerides	GMP
Sodium stearoyl lactylate	GMP

8 Permitted ion exchange resins

The processing aids listed in the Table to this clause may be used as an ion exchange resin in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 8

Substance	Maximum permitted level (mg/kg)
Completely hydrolysed copolymers of methyl acrylate and divinylbenzene	GMP
Completely hydrolysed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
Cross-linked phenol-formaldehyde activated with one or both of the following: triethylene tetramine and tetraethylenepentamine	GMP
Cross-linked polystyrene, chloromethylated, then aminated with trimethylamine, dimethylamine, diethylenetriamine, or dimethylethanolamine	GMP
Diethylenetriamine, triethylene-tetramine, or tetraethylenepentamin cross-linked with epichlorohydrin	GMP
Divinylbenzene copolymer	GMP
Epichlorohydrin cross-linked with ammonia	GMP

Epichlorohydrin cross-linked with ammonia and then quaternised with methyl chloride to contain not more than 18% strong base capacity by weight of total exchange capacity	GMP
Hydrolysed copolymer of methyl acrylate and divinylbenzene	GMP
Methacrylic acid-divinylbenzene copolymer	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 2% by weight of divinylbenzene, aminolysed with dimethylaminopropylamine	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 3.5% by weight of divinylbenzene, aminolysed with dimethylaminopropylamine	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% by weight divinylbenzene and not more than 0.6% by weight of diethylene glycol divinyl ether, aminolysed with dimethaminopropylamine	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 7% by weight divinylbenzene and not more than 2.3% by weight of diethylene glycol divinyl ether, aminolysed with dimethaminopropylamine and quaternized with methyl chloride	GMP
Reaction resin of formaldehyde, acetone, and tetraethylenepentamine	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then sulphonated, whereby the amount of epichlorohydrin plus propylene oxide employed does not exceed 250% of the starting quantity of cellulose	GMP

Styrene-divinylbenzene cross-linked copolymer, chloromethylated then aminated with dimethylamine and oxidised with hydrogen peroxide whereby the resin contains not more than 15% of vinyl N,N-dimethylbenzylamine-N-oxide and not more than 6.5% of nitrogen	GMP
Sulphite-modified cross-linked phenol-formaldehyde, with modification resulting in sulphonic acid groups on side chains	GMP
Sulphonated anthracite coal	GMP
Sulphonated copolymer of styrene and divinylbenzene	GMP
Sulphonated terpolymers of styrene, divinylbenzene, and acrylonitrile or methyl acrylate	GMP
Sulphonated tetrapolymer of styrene, divinylbenzene, acrylonitrile, and methyl acrylate derived from a mixture of monomers containing not more than a total of 2% by weight of acrylonitrile and methyl acrylate	GMP

9 Permitted lubricants, release and anti-stick agents

The processing aids listed in the Table to this clause may be used as lubricants, release and anti-stick agents in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 9

Substance	Maximum permitted level (mg/kg)
Acetylated mono- and diglycerides	100
Mineral oil based greases	GMP
Polysorbate 60	GMP
Sodium stearoyl lactate	GMP
Talc	GMP
Thermally oxidised soya-bean oil	320

10 Permitted carriers, solvents and diluents

The processing aids listed in the Table to this clause may be used as carriers, solvents and diluents in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 10

Substance	Maximum permitted level (mg/kg)
Anhydrous sodium sulphate	GMP
Benzyl alcohol	500
Croscarmellose sodium	GMP
Ethyl acetate	GMP
Ethyl alcohol	GMP
Glycerol diacetate	GMP
Glyceryl monoacetate	GMP
Glycine	GMP
Isopropyl alcohol	1000
L-Leucine	GMP
Talc	GMP
Triethyl citrate	GMP

11 Permitted processing aids used in packaged water and in water used as an ingredient in other foods

The processing aids listed in the Table to this clause may be used in the course of manufacture of packaged water and in water used as an ingredient in other foods provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 11

Substance	Maximum permitted level (mg/kg)
Aluminium sulphate	GMP
Ammonium sulphate	GMP
Calcium hypochlorite	10 (available chlorine)
Calcium sodium polyphosphate	GMP
Chlorine	10 (available chlorine)
Chlorine dioxide	10 (available chlorine)
Cobalt sulphate	GMP
Copper sulphate	GMP
Cross-linked phenol-formaldehyde activated with one or both of triethylenetetramine or tetraethylenepentamine	GMP
Cross-linked polystyrene, first chloromethylated then aminated with trimethylamine, dimethylamine, diethylenetriamine or dimethylethanolamine	GMP

Diethylenetriamine, triethylenetetramine or tetraethylenepentamine cross-linked with epichlorohydrin	GMP
Ferric chloride	GMP
Ferric sulphate	GMP
Ferrous sulphate	GMP
Hydrofluorosilic acid (fluorosilic acid)	GMP
Hydrolyzed copolymers of methyl acrylate and divinylbenzene	GMP
Hydrolyzed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
Hydrogen peroxide	5
1-Hydroxyethylidene-1,1-diphosphonic acid	GMP
Lignosulphonic acid	GMP
Magnetite	GMP
Maleic acid polymers	GMP
Methyl acrylate-divinylbenzene copolymer containing not less than 2% divinylbenzene aminolysed with dimethylaminopropylamine	GMP
Methacrylic acid-divinylbenzene copolymer	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% divinylbenzene and not more than 0.6% diethylene glycol divinyl ether, aminolysed with dimethylaminopropylamine	GMP
Modified polyacrylamide resins	GMP
Monobutyl ethers of polyethylene-polypropylene glycol	GMP
Ozone	GMP
Phosphorus acid	GMP
Polyaluminium chloride	GMP
Polydimethyldiallyl ammonium chloride	GMP
Polyelectrolytes (acrylamide monomers)	GMP
Polyoxypropylene glycol	GMP
Potassium permanganate	GMP
Reaction resin of formaldehyde, acetone and tetraethylenepentamine	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide	GMP
Silver ions	0.01
Sodium aluminate	GMP
Sodium fluoride	GMP
Sodium fluosilicate (Sodium silicofluoride)	GMP
Sodium fumarate	GMP
Sodium glucoheptonate	1 (measured as cyanide)

Sodium gluconate	GMP
Sodium hypochlorite	10 (available chlorine)
Sodium lignosulphonate	GMP
Sodium metabisulphite	GMP
Sodium nitrate	GMP
Sodium polymethacrylate	2.5
Sodium sulphite (neutral or alkaline)	GMP
Styrene-divinylbenzene cross-linked copolymer	GMP
Sulphonated copolymer of styrene and divinylbenzene	GMP
Sulphonated terpolymers of styrene, divinylbenzene acrylonitrile and methyl acrylate	GMP
Sulphite modified cross-linked phenol-formaldehyde	GMP
Tannin powder extract	GMP
Tetrasodium ethylene diamine tetraacetate	GMP
Zinc sulphate	GMP

12. Permitted bleaching agents, washing and peeling agents

The processing aids listed in the Table to this clause may be used as bleaching agents, washing and peeling agents in the course of manufacture of the corresponding foods specified in the Table provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 12

Substance	Food	Maximum permitted level (mg/kg)
Benzoyl peroxide	All foods	40 (measured as benzoic acid)
Calcium hypochlorite	All foods	1.0 (available chlorine)
Chlorine	All foods	1.0 (available chlorine)
Chlorine dioxide	All foods	1.0 (available chlorine)
Diammonium hydrogen orthophosphate	All foods	GMP
2-Ethylhexyl sodium sulphate	All foods	0.7
Hydrogen peroxide	All foods	5
Oxides of nitrogen	All foods	GMP
Ozone	All foods	GMP
Peracetic acid	All foods	GMP
Sodium chlorite	All foods	1.0 (available chlorine)
Sodium dodecylbenzene sulphonate	All foods	0.7
Sodium hypochlorite	All foods	1.0 (available chlorine)
Sodium laurate	All foods	GMP
Sodium metabisulphite	Root and tuber vegetables	25

Sodium peroxide	All foods	5
Sodium persulphate	All foods	GMP
Triethanolamine	Dried vine fruit	GMP

13 Permitted extraction solvents

The processing aids listed in the Table to this clause may be used as extraction solvents in the course of manufacture of the corresponding foods specified in the Table provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 13

Substance	Food	Maximum permitted level (mg/kg)
Acetone	Flavourings	2
	Other foods	0.1
Benzyl alcohol	All foods	GMP
Butane	Flavourings	1
	Other foods	0.1
Butanol	All foods	10
Cyclohexane	All foods	1
Dibutyl ether	All foods	2
Diethyl ether	All foods	2
Ethyl acetate	All foods	10
Glyceryl triacetate	All foods	GMP
Hexanes	All foods	20
Isobutane	Flavourings	1
	Other foods	0.1
Methanol	All foods	5
Methylene chloride	Decaffeinated coffee	2
	Decaffeinated tea	2
	Flavourings	2
Methylethyl ketone	All foods	2
Propane	All foods	1
Toluene	All foods	1
Trichloroethylene	All foods	2

14 Permitted processing aids with miscellaneous functions

The processing aids listed in the Table to this clause may be used for the corresponding function specified in the Table, provided the final food contains no more than the corresponding maximum permitted level specified in the Table.

Table to clause 14

Substance	Function	Maximum permitted level (mg/kg)
Ammonium persulphate	Yeast washing agent	GMP
Ammonium sulphate	Decalcification agent for edible casings	GMP
β -Cyclodextrin	Used to extract cholesterol from eggs	GMP
Butanol	Suspension agent for sugar crystals	10
Carbonic acid	Bleached tripe washing agent	GMP
Cetyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	1.0
Ethyl acetate	Cell disruption of yeast	GMP
Ethylene diamine tetraacetic acid	Metal sequestrant for edible fats and oils and related products	GMP
Gibberellic acid	Barley germination	GMP
Gluteral	Manufacture of edible collagen casings	GMP
Hydrogen peroxide	Inhibiting agent for dried vine fruits, fruit and vegetable juices, sugar, vinegar and yeast autolysate	5
	Removal of glucose from egg products	5
	Removal of sulphur dioxide	5
Indole acetic acid	Barley germination	GMP
L-Cysteine (or HCl salt)	Dough conditioner	75
Morpholine	Solubilising agent for coating mixtures on fruits	GMP
Oak chips	For use in the manufacture of wine	GMP
Paraffin	Coatings for cheese and cheese products	GMP
Polysorbate 80	Manufacture of edible collagen casings	GMP
Polyvinyl acetate	Preparation of waxes for use in cheese and cheese products	GMP
Potassium bromate	Germination control in malting	0.1
Sodium bromate	Germination control in malting	0.1
Sodium gluconate	Denuding, bleaching & neutralising tripe	GMP
Sodium glycerophosphate	Cryoprotectant for starter culture	GMP

Sodium metabisulphite	Dough conditioner	60
	Removal of excess chlorine	60
	Softening of corn kernels for starch manufacture	60 (in the starch)
	Treatment of hides for use in gelatine and collagen manufacture	GMP
Sodium sulphide	Treatment of hides for use in gelatine and collagen manufacture	GMP
Sodium sulphite	Dough conditioner	60
Stearyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	GMP
Sulphur dioxide	Control of nitrosodimethylamine in malting	750
	Treatment of hides for use in gelatine and collagen manufacture	750
Sulphurous acid	Softening of corn kernels	GMP
	Treatment of hides for use in gelatine and collagen manufacture	GMP
Triethanolamine	Solubilising agent for coating mixtures for fruits	GMP
Urea	Manufacture of concentrated gelatine solutions	1.5 times the mass of the gelatine present
Woodflour from untreated <i>Pinus radiata</i>	Gripping agent used in the treatment of hides	GMP

15 Permitted enzymes of animal origin

The processing aids listed in the Table to this clause may be used as enzymes in the course of manufacture of any food provided the enzyme is derived from the corresponding source specified in the Table.

Table to clause 15

Enzyme	Source
Lipase EC [3.1.1.3]	Bovine stomach; salivary glands or forestomach of calf, kid or lamb; porcine or bovine pancreas
Pepsin EC [3.4.23.1]	Bovine or porcine stomach
Phospholipase A ₂ EC [3.1.1.4]	Porcine pancreas
Thrombin EC [3.4.21.5]	Bovine or porcine blood
Trypsin EC [3.4.21.4]	Porcine or bovine pancreas

16 Permitted enzymes of plant origin

The processing aids listed in the Table to this clause may be used as enzymes in the course of manufacture of any food provided the enzyme is derived from the corresponding source specified in the Table.

Table to clause 16

Enzyme	Source
β -Amylase EC [3.2.1.2]	Sweet potato (<i>Ipomoea batatas</i>)
Actinidin	Kiwifruit (<i>Actinidia deliciosa</i>)
Bromelain EC [3.4.22.4]	Pineapple stem (<i>Ananas comosus</i>)
Ficin EC [3.4.22.3]	<i>Ficus</i> sp
Malt carbohydrases α -Amylase & β -Amylase combined EC [3.2.1.1] / EC [3.2.1.2]	Malted cereals
Papain EC [3.4.22.2]	<i>Carica papaya</i>

17 Permitted enzymes of microbial origin

(1) The processing aids listed in the Table to this clause may be used as enzymes in the course of manufacture of any food provided the enzyme is derived from the corresponding source or sources specified in the Table.

(2) The sources listed in the Table to this clause may contain additional copies of genes from the same organism.

Table to clause 17

Enzyme	Source
α -Acetolactate decarboxylase EC [4.1.1.5]	<i>Bacillus subtilis</i> <i>Bacillus subtilis</i> , containing the gene for α -Acetolactate decarboxylase isolated from <i>Bacillus brevis</i>
Aminopeptidase EC [3.4.11.1]	<i>Lactococcus lactis</i> <i>Aspergillus oryzae</i>
α -Amylase EC [3.2.1.1]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus licheniformis</i> <i>Bacillus licheniformis</i> , containing the gene for α -Amylase isolated from <i>Bacillus stearothermophilus</i> <i>Bacillus subtilis</i> <i>Bacillus subtilis</i> , containing the gene for α -Amylase isolated from <i>Bacillus stearothermophilus</i>
β -Amylase EC [3.2.1.2]	(a) Bacillus subtilis
Arabinase EC [3.2.1.99]	<i>Aspergillus niger</i>

Arabino-furanosidase EC [3.2.1.55]	<i>Aspergillus niger</i>
Carboxyl proteinase EC [3.4.23.6]	<i>Aspergillus melleus</i> <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Rhizomucor miehei</i>
Catalase EC [1.11.1.6]	<i>Aspergillus niger</i> <i>Micrococcus luteus</i>
Cellulase EC [3.2.1.4]	<i>Aspergillus niger</i> <i>Trichoderma reesei</i> <i>Trichoderma viride</i>
Chymosin EC [3.4.23.4]	<i>Aspergillus niger var awamori</i> <i>Escherichia coli</i> K-12 strain GE81 <i>Kluyveromyces lactis</i> CHY 1
Cyclodextrin glucanotransferase EC [2.4.1.19]	<i>Paenibacillus macerans</i>
Dextranase EC [3.2.1.11]	<i>Chaetomium gracile</i> <i>Penicillium lilacinum</i>
Esterase EC [3.1.1.1]	<i>Rhizomucor miehei</i>
α -Galactosidase EC [3.2.1.22]	<i>Aspergillus niger</i>
β -Glucanase EC [3.2.1.6]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus subtilis</i> <i>Disporotrichum dimorphosporum</i> <i>Humicola insolens</i> <i>Talaromyces emersonii</i> <i>Trichoderma reesei</i>
Glucoamylase EC [3.2.1.3]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Rhizopus delemar</i> <i>Rhizopus oryzae</i> <i>Rhizopus niveus</i>
Glucose isomerase or glucose isomerase xylose isomerase EC [5.3.1.5]	<i>Actinoplanes missouriensis</i> <i>Bacillus coagulans</i> <i>Microbacterium arborescens</i> <i>Streptomyces olivaceus</i> <i>Streptomyces olivochromogenes</i> <i>Streptomyces murinus</i> <i>Streptomyces rubiginosus</i>
Glucose oxidase EC [1.1.3.4]	<i>Aspergillus niger</i>
α -Glucosidase (maltase) EC [3.2.1.20]	<i>Aspergillus oryzae</i> <i>Aspergillus niger</i>
β -Glucosidase EC [3.2.1.21]	<i>Aspergillus niger</i>

β -Glucosidase exo-1,3 EC [3.2.1.58]	<i>Trichoderma harzianum</i>
Hemicellulase endo-1,3- β - xylanase EC [3.2.1.32]	<i>Humicola insolens</i>
Hemicellulase endo-1,4- β - xylanase or xylanase EC [3.2.1.8]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Hemicellulase endo-1,4- α -xylanase isolated from <i>Aspergillus aculeatus</i> <i>Aspergillus oryzae</i> , containing the gene for Hemicellulase endo-1,4- α -xylanase isolated from <i>Thermomyces</i> <i>lanuginosus</i> <i>Bacillus subtilis</i> <i>Humicola insolens</i> <i>Trichoderma reesei</i>
Hemicellulase multicomponent enzyme EC [3.2.1.78]	<i>Aspergillus niger</i> <i>Bacillus subtilis</i> <i>Trichoderma reesei</i>
Inulinase EC [3.2.1.7]	<i>Aspergillus niger</i>
Invertase EC [3.2.1.26]	<i>Saccharomyces cerevisiae</i>
Lactase β -Galactosidase EC [3.2.1.23]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Saccharomyces fragilis</i> <i>Saccharomyces lactis</i>
Lipase, monoacylglycerol EC [3.1.1.23]	<i>Penicillium camembertii</i>
Lipase, triacylglycerol EC [3.1.1.3]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Humicola lanuginosa</i> <i>Rhizopus arrhizus</i> <i>Rhizomucor miehei</i> <i>Rhizophus niveus</i> <i>Rhizophus oryzae</i>
Maltogenic amylase EC [3.2.1.133]	<i>Bacillus subtilis</i> containing the gene for maltogenic amylase isolate from \square <i>Bacillus stearothermophilus</i>
Metalloproteinase EC [3.4.24.4]	<i>Aspergillus oryzae</i> <i>Bacillus subtilis</i> <i>Bacillus coagulans</i>
Mucorpepsin EC [3.4.23.23]	<i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Aspartic proteinase isolated from <i>Rhizomucor meihei</i> <i>Rhizomucor meihei</i> <i>Cryphonectria parasitica</i>
Pectin lyase [EC 4.2.2.10]	<i>Aspergillus niger</i>

Pectin methylesterase or Pectinesterase [3.1.1.11]	<i>Aspergillus niger</i>
Phytase EC [3.1.3.8]	<i>Aspergillus niger</i>
Polygalacturonase or Pectinase multicomponent enzyme EC [3.2.1.15]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Trichoderma reesei</i>
Pullulanase EC [3.2.1.41]	<i>Bacillus acidopullulyticus</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i> <i>Klebsiella pneumoniae</i>
Serine proteinase EC [3.4.21.14]	<i>Bacillus lentus</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i> <i>Aspergillus oryzae</i>
Transglutaminase EC [2.3.2.13]	<i>Streptomyces mobaraense</i>

Editorial note:

Bacillus subtilis covers the strain known under the name *Bacillus amyloliquefaciens*.
The *Aspergillus niger* group covers strains known under the names *Aspergillus aculeatus*, *A. awamori*, *A. ficuum*, *A. foetidus*, *A. japonicus*, *A. phoenicis*, *A. saitor* and *A. usamii*.

Trichoderma reesei is also known as *Trichoderma longibrachiatum*.

Saccharomyces fragilis is also known as *Kluyveromyces fragilis* and *Kluyveromyces marxianus* var. *marxianus*.

Saccharomyces lactis is also known as *Kluyveromyces lactis*.

Mucor miehei is the former name for *Rhizomucor miehei*.

Micrococcus lysodeikticus is the former name for *Micrococcus luteus*.

Bacillus macerans is the former name for *Paenibacillus macerans*.

Penicillium emersonii is the former name for *Talaromyces emersonii*.

Klebsiella aerogenes is the former name for *Klebsiella pneumoniae*

Streptoverticillium mobaraense is the former name for *Streptomyces mobaraense*

18 Permitted microbial nutrients and microbial nutrient adjuncts

The processing aids listed in the Table to this clause may be used as microbial nutrients or microbial nutrient adjuncts in the course of manufacture of any food.

Table to clause 18

Adenine	Manganese chloride
Adonitol	Manganese sulphate
Ammonium sulphate	Niacin
Arginine	Nitric acid
Asparagine	Pantothenic acid
Aspartic acid	Peptone
Benzoic acid	Phytates
Biotin	Polysorbate 80
Calcium pantothenate	Polyvinylpyrrolidone
Calcium propionate	Pyridoxine hydrochloride
Copper sulphate	Riboflavin
Cystine	Sodium formate
Cysteine monohydrochloride	Sodium molybdate
Dextran	Sodium tetraborate
Dextrin	Thiamin
Ferrous sulphate	Threonine
Glutamic acid	Trehalose
Glycine	Uracil
Guanine	Urea
Histidine	Xanthine
Hydroxyethyl starch	Zinc chloride
Inosine	Zinc sulphate
Inositol	

Standard 1.3.4

Identity and Purity

Purpose

This Standard ensures that substances added to food in accordance with this Code meet appropriate specifications for identity and purity of food additives, processing aids, vitamins and minerals and other added nutrients. In general, these specifications are those used by the international community.

Table of Provisions

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| 1 | Application |
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| 4 | Additional and supplementary requirements |

Schedule

Clauses

1 Application

This Standard applies to substances added to food in accordance with this Code, and to such substances sold for use in food.

2 Substances with specifications in primary sources

A substance must comply with a relevant monograph (if any) in one of -

- (a) Food and Nutrition Paper 52 Compendium of Food Additive Specifications Volumes 1 and 2, including addenda 1 to 7, published by the Food and Agriculture Organisation of the United Nations in Rome (1992); or
- (b) the fourth edition of the Food Chemicals Codex published by the National Academy of Sciences and the National Research Council of the United States of America in Washington, D.C. (1996), including supplements published to take effect on 1 December 1997 and 31 March 2000; or
- (c) the Schedule to this Standard.

3 Substances with specifications in secondary sources

If there is no monograph applying to a substance under clause 2, the substance must comply with a relevant monograph (if any) published in one of -

- (a) the *British Pharmacopoeia* Volumes 1 and 2 1993, HMSO, London, 16th Edition (1998); or
- (b) *The United States Pharmacopeia*, 24th Revision and *The National Formulary*, 19th Edition. Official from January 1, 2000. United States Pharmacopeial Convention Inc. Rockville, Md. (1994); or
- (c) *The Pharmaceutical Codex*, 12th Edition, Council of the Pharmaceutical Society of Great Britain. The Pharmaceutical Press, London (1994); or
- (d) *Martindale The Extra Pharmacopoeia*, 31st Edition, JEF Reynolds (Ed), The Pharmaceutical Press London (1996); or
- (e) the *European Pharmacopoeia* 3rd Edition, Council of Europe, Strasbourg (1996); or
- (f) the *International Pharmacopoeia* 3rd Edition, Volumes 1, 2, 3 and 4, World Health Organisation, Geneva (1994); or
- (g) *The Merck Index*, 12th Edition, Merck and Co. Ltd. Whitehouse Station, N.J. (1996); or
- (h) Regulatory Aspects of Enzymes, the Association of Manufacturers of Fermentation Enzyme Products, 5th Edition (1997); or
- (i) Code of Federal Regulations of the United States of America, 1 April, 2000; or
- (j) The Japanese Standard for Food Additives 6th Edition (1994).

4 Additional and supplementary requirements

Where no monograph applies to a substance by virtue of clauses 2 or 3, or where a monograph contains no specifications for identity and purity of a substance relating to arsenic or heavy metals, the substance must not contain on a dry weight basis more than -

- (a) 2 mg/kg of lead;
- (b) 1 mg/kg of arsenic;
- (c) 40 mg/kg in total of heavy metals other than lead.

SCHEDULE

This Schedule contains specifications of identity and purity for substances added to food where there are no references in the monographs specified in this Standard.

Specification for high chromium yeast

Physical Tests

Appearance:	Fine, free-flowing powder
Colour:	Light off-white or light tan
Odour:	Slight yeast aroma
Particle size:	Min. 90% through a #100 USS screen

Chemical Tests

Moisture:	Maximum 6%
Chromium:	1.8 - 2.25 g/kg

Specification for high molybdenum yeast

Physical Tests

Appearance:	Fine, free-flowing powder
Colour:	Light off-white or light tan
Odour:	Slight yeast aroma
Particle size:	Min. 85% through a #100 USS screen

Chemical Tests

Moisture:	Maximum 6%
Molybdenum:	1.8 - 2.25 g/kg

Specification for oxidised polyethylene

Oxidised polyethylene (CAS 68441-17-8)[#] is the polymer produced by the mild air oxidation of polyethylene.

Average molecular weight min 1200 (osmometric)

Viscosity at 125°C	min 200cP
Oxygen content	max 9.1%
Acid value: (ASTM D 1386)*	max 70 mgKOH/g
Drop point: (ASTM D 566)*	min 95° C
Density (20°C) (ASTM D 1298, D 1505)*	0.93 - 1.05 g/cm ³

Extractable constituents (See note 1):

in water	max. 1.5%
in 10% ethanol	max 2.3%
in 3% acetic acid	max 1.8%
in <i>n</i> -pentane	max 26.0%

[#] CAS is the Chemical Abstracts Service (CAS) Registry Number.

* ASTM refers to standard test methods prepared by the American Society for Testing and Materials.

Note 1: Extraction of oxidised Polyethylene

25.0g of finely ground oxidised polyethylene powder (particle size 300-1000µm) are extracted for 5 hours in the Soxhlet apparatus with 350 ml of solvent. The solvent is then distilled off and the distillation residue is dried in a vacuum oven at 80-90°C. After weighing the obtained residue, the components soluble in the solvent are calculated in % weight (based on the initial weight used).

SPECIFICATIONS FOR NUCLEOTIDES**DESCRIPTION/ PHYSICAL CONSTRAINTS****Inosine - 5' monophosphate disodium salt (IMP)**

1. Empirical chemical formula: $C_{10}H_{11}N_4Na_2O_8P \cdot 7.5H_2O$

In addition the compound must be of the 5 species, ie the disodium monophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 527.25
3. Structure/ Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste.
4. Solubility: 24 g is soluble in 100 g of water at 20°C; is stable in acid liquids under the identical conditions

Uridine - 5' monophosphate disodium salt (UMP)

1. Empirical chemical formula: $C_9H_{11}N_2O_9PNa_2$

In addition the compound must be of the 5 species, ie the disodium monophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 368.15
3. Structure/ Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste.
4. Solubility: Freely soluble in water; very slightly soluble in alcohol.

Adenosine- 5' monophosphate (AMP)

1. Empirical chemical formula: $C_{10}H_{14}N_5O_7P$

In addition the compound must be of the 5 species, ie the monophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 347.22
3. Structure/ Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic acidic taste.
4. Solubility: Very slightly soluble in water; practically insoluble in alcohol.

Cytidine - 5' monophosphate

1. Empirical chemical formula: $C_9 H_{14} N_3 O_8 P$

In addition the compound must be of the 5 species, ie the monophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 323.20
3. Structure/Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic slightly acidic taste.
4. Solubility: Very slightly soluble in water; practically insoluble in alcohol.

Guanosine - 5' monophosphate disodium salt

1. Empirical chemical formula: $C_{10} H_{12} N_5 Na_2 O_8 P \cdot 7.OH_2O$

In addition the compound must be of the 5 species, ie the disodiummonophosphate structure is attached to the fifth carbon in the central structure.

2. Molecular weight: 533.26
3. Structure/ Physical character: Occurs as a colourless or white crystal or as a white crystalline powder. It is odourless and has a characteristic taste.
4. Solubility: 20 g is soluble in 100g of water at 20°C; becomes gelatinous in acid liquids under the identical conditions

TESTING REQUIREMENTS FOR NUCLEOTIDES

1. Physical inspection: white crystals or crystalline powder
2. Identification:

a) Ultraviolet absorbance: a 1 in 12,500 solution of the powder in 0.01N hydrochloric acid exhibits an absorbance maximum at:

Absorbance	Nucleotide
250+- 2nm	Inosine - 5' monophosphate disodium salt
260+- 2nm	Uridine - 5' monophosphate disodium salt
257+- 2nm	Adenosine- 5' monophosphate
280+- 2nm	Cytidine - 5' monophosphate
256+- 2nm	Guanosine - 5' monophosphate disodium salt

- b) IMP, UMP and GMP must test positive for sodium phosphate
- c) IMP,UMP,AMP, CMP and GMP must test positive for organic phosphate

3. Assay (HPLC):

Optimum - not less than 96% (corrected for moisture content).

4. IMP and GMP have a pH of a 1 in 20 solution: between 7.0 and 8.5

5. Clarity and colour of solution:

500mg/10mL H₂O for IMP: is colourless and shows only a trace of turbidity

100mg/10mL H₂O for GMP: is colourless and shows only a trace of turbidity

6. Moisture

Nucleotide	Moisture
Inosine - 5' monophosphate disodium salt	Not more than 28.5%: Karl Fischer
Uridine - 5' monophosphate disodium salt	Not more than 26.0%: Karl Fischer
Guanosine - 5' monophosphate disodium salt	Loss in drying - not more than 25% (4 hrs @ 120°C
Cytidine - 5' monophosphate	Not more than 6.0%: Loss in drying (4 hrs @ 120°C
Adenosine- 5' monophosphate	Not more than 6.0%: Loss in drying (4 hrs @ 120°C

7. Impurities - all nucleotides

Impurity	Nucleotide
Amino acids: negative	IMP, GMP
Ammonium salts: negative	IMP, GMP
Arsenic: not more than 2ppm	IMP, UMP, AMP, CMP, GMP
Heavy metals: not more than 10ppm	IMP, UMP, AMP, CMP, GMP

8. Related foreign substances:

For IMP: only 5' - inosinic acid is detected by thin layer chromatography

For GMP: only 5' - guanylic acid is detected by thin layer chromatography

9. Bacteriological profile

- (a) SPC: not more than 1000/g, test per current FDA/BAM procedures
- (b) Coliforms: Negative by test; test per current FDA/BAM procedures
- (c) Yeast and mold: not more than 300/g, test per current FDA/BAM procedures
- (d) Salmonella: negative, test per current FDA/BAM procedures.

Standard 1.4.1

Contaminants and Natural Toxicants

Purpose

This Standard sets out the maximum levels (MLs) of specified metal and non-metal contaminants and natural toxicants in nominated foods. As a general principle, regardless of whether or not a ML exists, the levels of contaminants and natural toxicants in all foods should be kept As Low As Reasonably Achievable (the ALARA principle).

A ML has been established only where it serves an effective risk management function and only for those foods which provide a significant contribution to the total dietary exposure. Food not listed in this Standard may contain low levels of contaminants or natural toxicants. However, MLs have not been assigned to these foods because they present a low public health risk. The general provisions of the Food Acts relating to the availability of safe foods apply to all foods.

MLs have been set at levels that are consistent with public health and safety and which are reasonably achievable from sound production and natural resource management practices. Consideration has also been given to Australia's and New Zealand's international trade obligations under the World Trade Organization's Sanitary and Phytosanitary Agreement and Technical Barrier to Trade Agreement.

In order to assist both enforcement agencies and industry to maintain contaminant levels at the lowest achievable levels, Generally Expected Levels (GELs), have been established to complement the use of MLs. GELs, while not legally enforceable, provide a benchmark against which to measure contaminant levels in foods. The list of GELS is provided in a separate document to this Standard.

Table of Provisions

- 1 Interpretation
- 2 Maximum levels of metal contaminants in food
- 3 Maximum levels of non metal contaminants in food
- 4 Maximum levels of natural toxicants from the addition of flavouring substances to food
- 5 Maximum levels of other natural toxicants in food
- 6 Sampling plan for mercury in fish and fish products etc.

Clauses

1 Interpretation

(1) In this Standard –

arsenic is considered to be a metal.

maximum level (ML) means the maximum level of a specified contaminant, or specified natural toxicant, which is permitted to be present in a nominated food expressed, unless otherwise specified, in milligrams of the contaminant or the natural toxicant per kilogram of the food (mg/kg).

(2) Where food contains a metal and any other chemical species of that metal, all chemical species of that metal must be expressed as the metal.

(3) The maximum level must be calculated for the edible content of the food that is ordinarily consumed.

(4) The level for a food which is dried, dehydrated or concentrated is to be calculated on the basis of the mass of the food, or the mass of the ingredients of the food, prior to drying, dehydration or concentration determined from one or more of the following –

- (a) the manufacturer's analysis of the food; and
- (b) calculation from actual or average quantity in water in the ingredients used; and
- (c) generally accepted data.

(5) The level for seaweed (edible kelp) whether dried, dehydrated, concentrated or not is to be calculated with respect to the mass of the seaweed at 85% hydration.

(6) The prescribed formula for the purposes of this Standard is –

Formula

$$ML1 = \frac{(MLA \times \text{Total A})}{\text{Total}} + \frac{(MLB \times \text{Total B})}{\text{Total}} + CF \times \frac{(\text{Total} - (\text{Total A} + \text{Total B}))}{\text{Total}}$$

In this formula –

ML1 = ML which applies to the contaminant or natural toxicant in the mixed food

MLA = ML for contaminant or natural toxicant in food A

MLB = ML for contaminant or natural toxicant in food B

Total = total weight of mixed food

Total A = total weight of food A

Total B = total weight of food B

CF = Background Calculation Factor where, in the case of –

- (a) lead, CF = 0.01 mg/kg; and
- (b) cadmium, CF = 0.005 mg/kg; and
- (c) other contaminants, CF = 0.

Editorial note:

It is recognised both lead and cadmium are ubiquitous in the environment and occur at low levels in foods other than those listed in the Standard. Therefore, in order to assist with the enforcement of MLs in mixed foods which may contain these contaminants, the calculation requires the inclusion of a representative contaminant level for those foods that do not have an allocated ML. In the past, an ML was set for “all other foods”. As the category for “all other foods” was discontinued, a representative level is selected for the contaminants cadmium and lead. These levels are set at the limit of quantification (LOQ), and are 0.01 mg/kg for lead and 0.005 mg/kg for cadmium. These LOQs constitute CF in the prescribed formula. These selected LOQs are consistent with those published in the Australian Market Basket Survey (1996).

It is acknowledged that the LOQ may change with time as analytical techniques became more sensitive. The Standard will be reviewed periodically in respect to this issue.

The calculation for mixed food for all other contaminants with an ML will assume that the contributing commodity, eg. peanuts in peanut sauce, contains all of the contaminant.

2 Maximum levels of metal contaminants in food

(1) In this clause -

food means the food or class of foods listed in unbolded type in column 1 of the Table to this clause.

metal contaminant means a substance listed in bold type in column 1 of the Table to this clause and includes compounds of a metal.

(2) The maximum levels for metal contaminants in food are listed in column 2 of the Table to this clause, expressed in mg/kg, unless otherwise specified.

(3) Where a mixed food contains food or class of foods listed in unbolded type in column 1 of the Table to this clause, the proportion of the metal contaminant permitted to be present in the mixed food (ML1) is calculated in accordance with the formula prescribed in subclause 1(6).

Table to clause 2

Column 1	Column 2
Arsenic (total)	
Cereals	1
Arsenic (inorganic)	
Crustacea	2
Fish	2
Molluscs	1
Seaweed (edible kelp)	1
Cadmium	
Chocolate and cocoa products	0.5
Kidney of cattle, sheep and pig	2.5
Leafy vegetables (as specified in Schedule 4 to Standard 1.4.2)	0.1
Liver of cattle, sheep and pig	1.25
Meat of cattle, sheep and pig (excluding offal)	0.05
Molluscs (excluding dredge/bluff oysters and queen scallops)	2
Peanuts	0.1
Rice	0.1
Root and tuber vegetables (as specified in Schedule 4 to Standard 1.4.2)	0.1
Wheat	0.1
Lead	
Brassicas	0.3
Cereals, Pulses and Legumes	0.2
Edible offal of cattle, sheep, pig and poultry	0.5
Fish	0.5
Fruit	0.1
Infant formulae	0.02
Meat of cattle, sheep, pig and poultry (excluding offal)	0.1
Molluscs	2
Vegetables (except brassicas)	0.1

Table to clause 2 (Continued)

Column 1	Column 2
Mercury	
Crustacea	mean level of 0.5*
Fish (as specified in Schedule 4 to Standard 1.4.2) and fish products, excluding gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark	mean level of 0.5*
Gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark	mean level of 1*
Fish for which insufficient samples are available to analyse in accordance with clause (6)	1
Molluscs	mean level of 0.5*
Tin	
All canned foods	250

* A reference to a mean level in the Table to clause 2 in this Standard is to the mean level of mercury in the prescribed number of sample units as described in clause 6 of this Standard.

3 Maximum levels of non metal contaminants in food

(1) In this clause -

ergot means the sclerotium or dormant winter form of the fungus, *Claviceps purpuria*.

food means the food or class of foods listed in unbolded type in column 1 of the Table to this clause.

MU means the unit of measure described in 'Recommended procedures for examination of seawater and shellfish', Irwin N. (ed.) 4th Ed. 1970, American Public Health Association Inc.

non-metal contaminant means a substance listed in bold type in column 1 of the Table to this clause.

(2) The maximum levels for non metal contaminants in food are listed in column 2 of the Table to this clause, expressed in mg/kg, unless otherwise specified.

(3) Where a mixed food contains food or class of foods listed in unbolded type in column 1 of the Table to this clause, the proportion of the non metal contaminant permitted to be present in the mixed food (ML1) is calculated in accordance with the formula prescribed in subclause 1(6).

Table to clause 3

Column 1	Column 2
Acrylonitrile All food	0.02
Aflatoxin Peanuts Tree nuts (as specified in Schedule 4 to Standard 1.4.2)	0.015 0.015
Amnesic shellfish poisons (Domoic acid equivalent) Bivalve molluscs	20
Diarrhetic shellfish poisons (Okadaic acid equivalent) Bivalve molluscs	0.2
Ergot Cereal grains	500
Methanol Red wine, white wine and fortified wine Whisky, Rum, Gin and Vodka Other spirits, fruit wine, vegetable wine and mead	3 g of methanol per litre of ethanol 0.4 g of methanol per litre of ethanol 8 g of methanol per litre of ethanol
Neurotoxic shellfish poisons Bivalve mollusc	200 MU/kg
Paralytic shellfish poisons (Saxitoxin equivalent) Bivalve molluscs	0.8
Phomopsins Lupin seeds and the products of lupin seeds	0.005
Polychlorinated biphenyls, total Mammalian fat Poultry fat Milk and milk products Eggs Fish	0.2 0.2 0.2 0.2 0.5
Vinyl chloride All food	0.01

4 **Maximum levels of natural toxicants from the addition of flavouring substances to food**

food means the food or class of foods listed in unbolded type in column 1 of the Table to this clause.

natural toxicant from the addition of a flavouring substance means a substance listed in bold type in column 1 of the Table to this clause.

(2) The maximum levels for natural toxicants from the addition of a flavouring substance in food are listed in column 2 of the Table to this clause, expressed in mg/kg, unless otherwise specified.

(3) Where a mixed food contains food or class of foods listed in unbolded type in column 1 of the Table to this clause, the proportion of the natural toxicant from the addition of a flavouring substance permitted to be present in the mixed food (ML1) is calculated in accordance with the formula prescribed in subclause 1(6).

Table to clause 4

Column 1	Column 2
Agaric acid	
Food containing mushrooms	100
Alcoholic beverages	100
Aloin	
Alcoholic beverages	50
Berberine	
Alcoholic beverages	10
Coumarin	
Alcoholic beverages	10
Hydrocyanic acid, total	
Confectionery	25
Stone fruit juices	5
Marzipan	50
Alcoholic beverages	1 per 1% alcohol content
Hypericine	
Alcoholic beverages	2
Pulegone	
Confectionery	350
Beverages	250
Quassine	
Alcoholic beverages	50

Table to clause 4 (Continued)

Column 1	Column 2
Safrole	
Food containing mace and nutmeg	15
Meat products	10
Alcoholic beverages	5
Santonin	
Alcoholic beverages	1
Sparteine	
Alcoholic beverages	5
Thujones (alpha and beta)	
Sage stuffing	250
Bitters	35
Sage flavoured foods	25
Alcoholic beverages	10

5 Maximum levels of other natural toxicants in food

(1) In this clause -

food means the food or class of foods listed in unbolded type in column 1 of the Table to this clause.

natural toxicant means a substance listed in bolded type in column 1 of the Table to this clause.

(2) The maximum levels for natural toxicants in food are listed in column 2 of the Table to this clause, expressed in mg/kg, unless otherwise specified.

(3) Where a mixed food contains food or class of foods listed in unbolded type in column 1 of the Table to this clause, the proportion of the natural toxicants permitted to be present in the mixed food (ML1) is calculated in accordance with the formula prescribed in subclause 1(6).

Table to clause 5

Column 1	Column 2
Erucic acid	
Edible oils	20 g/kg
Lupin alkaloids	
Lupin flour, lupin kernel flour, lupin kernel meal and lupin hulls	200

6 Sampling plan for mercury in fish, fish products, crustacea and molluscs

- (1) The methods specified in this clause are the prescribed methods for the sampling for analysis of mercury in fish, fish products, crustacea and molluscs.
- (2) For the purposes of this sampling plan -
 - (a) A sample must consist of a prescribed number of sample units, and a sample unit must consist of a quantity, taken from the edible portions of the fish, fish products, crustacea or molluscs, sufficient for the purposes of analysis.
 - (b) In the lot under investigation, the number of random sample units must be as detailed in paragraphs 6(3)(a) or 6(3)(b) of this Standard.
 - (c) In the case of samplings where the prescribed number of sample units are not available, 5 sample units must be taken.
- (3) The number of random sample units to be taken for the purposes of analysis is as follows –
 - (a) fish, fish products, including packaged fish -
 - (i) lots up to and including 5 tonnes ... sample units from 10 fish, or 10 packages; or
 - (ii) lots over 5 tonnes, up to 10 tonnes ... sample units from 15 fish, or 15 packages; or
 - (iii) lots over 10 tonnes, up to 30 tonnes ... sample units from 20 fish, or 20 packages; or
 - (iv) lots over 30 tonnes, up to 100 tonnes ... sample units from 25 fish, or 25 packages; or
 - (v) lots over 100 tonnes, up to 200 tonnes ... sample units from 30 fish, or 30 packages; or
 - (vi) lots over 200 tonnes ... sample units from 40 fish, or 40 packages.
 - (b) crustacea, and molluscs, including packaged crustacea and molluscs –
 - (i) lots up to and including 1 tonne ... 10 sample units, or 10 packages; or
 - (ii) lots over 1 tonnes, up to 5 tonnes ... 15 sample units, or 15 packages; or
 - (iii) lots over 5 tonnes, up to 30 tonnes ... 20 sample units, or 20 packages; or
 - (iv) lots over 30 tonnes, up to 100 tonnes ... 25 sample units, or 25 packages; or
 - (v) lots over 100 tonnes ... 30 sample units, or 30 packages.
- (4) Interpretation of the Analysis -
 - (a) Samples with 10 or more sample units –
 - (i) if the concentration of mercury in any of the sample units is greater than 1.0 mg/kg in the case of gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark, or is greater than 0.5 mg/kg in the case of crustacea, molluscs and other fish which can be sampled in accordance with this clause the overall mean of the sample units should be examined; or

- (ii) if the overall mean of the lot is less than or equal to 1.0 mg/kg in the case of gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark, or is less than or equal to 0.5 mg/kg in the case of crustacea, molluscs, and other fish which can be sampled in accordance with this clause and there are no individual sample units within the lot having a mercury concentration exceeding 1.5 mg/kg, the lot must be reported as complying with the standard.
- (b) Samples with 5 sample units –
 - (i) if the overall concentration of mercury in the sample is less than or equal to 1.0 mg/kg in the case of gemfish, billfish (including marlin), southern bluefin tuna, barramundi, ling, orange roughy, rays and all species of shark, or is less than or equal to 0.5 mg/kg in the case of crustacea, molluscs and other fish which can be sampled in accordance with this clause and minced fish products, the lot must be reported as complying with the standard.
- (c) Notwithstanding subclause 1(4), the mercury content of dried or partially dried fish must be calculated on an 80% moisture basis.

Standard 1.4.2

Maximum Residue Limits

(Australia Only)

Purpose

This Standard lists the maximum permissible limits for agricultural and veterinary chemical residues present in food. Schedule 1 lists all of the agricultural and veterinary chemical limits in particular foods. If a maximum residue limit for an agricultural or veterinary chemical in a food is not listed in Schedule 1 there must be no detectable residues of that agricultural or veterinary chemical in that food. Schedule 2 lists all extraneous agricultural chemical limits in particular foods. If an extraneous residue limit for an agricultural chemical in a food is not listed in Schedule 2 there must be no detectable residues of that agricultural chemical in that food. Schedule 3 groups certain agricultural or veterinary chemicals according to their chemical groups. Commodity and commodity groups which are referred to in this Standard are listed in Schedule 4. Schedule 4 also specifies the part of the commodity to which the maximum or extraneous residue limit refers.

For New Zealand purposes, maximum residue limits for agricultural compounds are regulated in the New Zealand (Maximum Residue Limits of Agricultural Compounds) Mandatory Food Standard 1999 (and subsequent amendments) issued under sections 11C and 11Z of the Food Act 1981. Regulation 257 of the New Zealand Food Regulations 1984 also refers to MRLs, but if any inconsistency arises between Regulation 257 and the MRL Standard, the MRL Standard prevails.

Table of Provisions

1	Interpretation
2	Maximum residue limits
3	Extraneous residue limits
4	Determination of maximum and extraneous residue limits

Schedules

1	Maximum Residue Limits
2	Extraneous Residue Limits
3	Chemical Groups
4	Foods and Classes of Food

Clauses

1 Interpretation

- (1) Commodity names specified in Schedule 4 of this Standard may differ to those used in other parts of this Code.
- (2) Commodity names specified in Schedule 4 apply only for the purposes of this Standard and Standard 1.4.1.
- (3) An asterix “*” appearing in Schedules 1 or 2 denotes that the maximum residue limit or the extraneous residue limit is set at or about the limit of determination.
- (4) A “T” appearing in Schedules 1 or 2 denotes that the maximum residue limit or the extraneous residue limit is a temporary maximum residue limit or extraneous residue limit.
- (5) An “E” appearing in Schedule 2 denotes an extraneous residue limit.
- (6) In this Standard -

chemical means an agricultural or veterinary chemical listed in bold type in the shaded boxes in Schedules 1 or 2.

extraneous residue limit (ERL) means the maximum permitted limit of a pesticide residue, arising from environmental sources other than the use of a pesticide directly or indirectly on the food, expressed in milligrams of the chemical per kilogram of the food (mg/kg).

food means either a food or class of foods listed in unbolded type in Schedules 1, 2 or 4.

maximum residue limit (MRL) means the maximum level of a chemical which is permitted to be present in a food, expressed in milligrams of the chemical per kilogram of the food (mg/kg) unless otherwise stated.

residue definition means the residue to which the MRL or ERL applies for each chemical compound, appearing below the chemical listed in the shaded boxes in Schedules 1 and 2.

2 Maximum residue limits

- (1) The permitted MRL for a chemical in food is listed in Schedule 1.
- (2) If a MRL for a chemical is not listed in this Standard there must be no detectable residue of that chemical in that food.

Editorial note:

The MRLs for chemicals in water are listed under ‘Pesticides’ in Schedule 3 of the ‘*Guidelines for Drinking Water Quality in Australia*’ (1987) AWRC-NHMRC (Australian Water Resources Council - National Health and Medical Research Council).

3 Extraneous residue limits

- (1) The permitted ERL for a chemical in food is listed in Schedule 2.
- (2) If an ERL for a chemical is not listed in this Standard there must be no detectable residue of that agricultural chemical in that food.

4 Determination of maximum and extraneous residue limits

- (1) Schedule 4 of this Standard specifies the portion of food to which the MRL or ERL applies.
- (2) Unless Schedules 1 or 2 specify a separate MRL or ERL for a processed food, the MRL or ERL applies to that food whether raw or processed.
- (3) Where a food contains more than one of the chemicals listed in any group in Schedule 3 of this Standard, the combined proportions of those chemicals must not exceed unity.

Sample calculation

$$\frac{\text{Amount of chemical A present}}{\text{MRL or ERL for chemical A}} + \frac{\text{Amount of chemical B present}}{\text{MRL or ERL for chemical B}} \leq 1$$

- (4) Where there is no MRL or ERL specified for a chemical in a food which has ingredients, the MRL or ERL of the chemical in that food is the combined proportionate quantities of the MRL or ERL specified for the ingredients of that food.

Sample calculation

$$\text{MRL1} = \frac{\text{Total A}}{\text{Total}} \times \text{MRL A} + \frac{\text{Total B}}{\text{Total}} \times \text{MRL B}$$

In this calculation -

MRL1 = the MRL which applies to the chemical in the mixed food

MRL A = the MRL for the chemical which applies to food A

MRL B = the MRL for the chemical which applies to food B

Total A = total weight of food A

Total B = total weight of food B

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

ABAMECTIN		ACIFLUORFEN	
SUM OF AVERMECTIN B 1A, AVERMECTIN B 1B AND D-8,9 ISOMER OF AVERMECTIN B 1A		ACIFLUORFEN	
APPLE	0.01	EDIBLE OFFAL (MAMMALIAN)	*0.1
CATTLE, EDIBLE OFFAL OF	0.1	EGGS	0.01
CATTLE FAT	0.1	LEGUME VEGETABLES	0.1
CATTLE MEAT	0.005	MEAT (MAMMALIAN)	*0.01
CATTLE MILK	0.005	MILKS	*0.01
CITRUS FRUITS	0.01	PEANUT	0.05
COTTON SEED	*0.01	POULTRY, EDIBLE OFFAL OF	0.1
EGGPLANT	0.02	POULTRY MEAT	*0.01
HOPS, DRY	0.1	PULSES	0.1
PEAR	0.01	ALBENDAZOLE	
PEPPERS	0.02	SUM OF ALBENDAZOLE, ITS SULFOXIDE, SULFONE AND SULFONE AMINE, EXPRESSED AS ALBENDAZOLE	
SHEEP, EDIBLE OFFAL OF	0.05	CATTLE, EDIBLE OFFAL OF	*0.1
SHEEP MEAT (IN THE FAT)	0.05	CATTLE MEAT	*0.1
TOMATO	0.01	GOAT, EDIBLE OFFAL OF	*0.1
STRAWBERRY	0.02	GOAT MEAT	0.1
ACEPHATE		SHEEP, EDIBLE OFFAL OF	3
ACEPHATE (NOTE: THE METABOLITE METHAMIDOPHOS HAS SEPARATE MRLs)		SHEEP MEAT	0.2
BANANA	1	ALBENDAZOLE SULPHOXIDE	
BANANA, DWARF	1	SEE ALBENDAZOLE	
BRASSICA (COLE OR CABBAGE) VEGETABLES	5	ALDICARB	
CITRUS FRUITS	5	SUM OF ALDICARB, ITS SULFOXIDE AND ITS SULFONE, EXPRESSED AS ALDICARB	
COTTON SEED	2	CEREAL GRAINS	*0.02
EDIBLE OFFAL (MAMMALIAN)	0.2	CITRUS FRUITS	0.05
EGGS	0.2	COTTON SEED	*0.05
LETTUCE, HEAD	10	GRAPES	0.05
LETTUCE, LEAF	10	POTATO	0.2
MACADAMIA NUTS	*0.1	STRAWBERRY	0.2
MEAT (MAMMALIAN) [EXCEPT SHEEP MEAT]	0.2	SUGAR CANE	0.02
PEPPERS, SWEET	5	ALDOXYCARB	
POTATO	0.5	SUM OF ALDOXYCARB AND ITS SULFONE, EXPRESSED AS ALDOXYCARB	
SHEEP MEAT	*0.01	CATTLE, EDIBLE OFFAL OF	0.2
SOYA BEAN (DRY)	1	CATTLE MEAT	*0.02
SUGAR BEET	0.1	EGGS	0.1
TOMATO	5	MILKS	*0.02
TREE TOMATO (TAMARILLO)	0.5	POULTRY, EDIBLE OFFAL OF	0.2

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

POULTRY MEAT	*0.02	AMITRAZ SUM OF AMITRAZ AND N-(2,4-DIMETHYLPHENYL)-N ¹ -METHYLFORMAMIDINE, EXPRESSED AS AMITRAZ	
WHEAT	*0.02		
ALIPHATIC ALCOHOL ETHOXYLATES ALIPHATIC ALCOHOL ETHOXYLATES			
CATTLE, EDIBLE OFFAL OF	*0.1	APPLE	0.5
CATTLE MEAT	*0.1	COTTON SEED	*0.1
CATTLE MILK	1	COTTON SEED OIL, CRUDE	1
ALLOXYDIM ALLOXYDIM		EDIBLE OFFAL OF CATTLE, PIGS AND SHEEP	0.5
BULB VEGETABLES	T0.1	MEAT OF CATTLE, PIGS AND SHEEP	0.1
BEETROOT	T0.1	MILKS	0.1
CARROT	T0.2	STONE FRUITS [EXCEPT CHERRIES]	0.5
FRUITING VEGETABLES, CUCURBITS	*0.1	AMITROLE AMITROLE	
POPPY SEED	T0.3	AVOCADO	*0.01
POTATO	T0.1	BANANA	*0.01
STRAWBERRY	T0.1	CEREAL GRAINS	*0.01
TOMATO	T0.2	CITRUS FRUITS	*0.01
ALLOXYDIM SODIUM SEE ALLOXYDIM		EDIBLE OFFAL (MAMMALIAN)	*0.01
		GRAPES	*0.01
ALTRENOGEST ALTRENOGEST		MEAT (MAMMALIAN)	*0.01
PIG MEAT	*0.005	MILKS	*0.01
PIG, EDIBLE OFFAL OF	0.005	PAPAYA (PAWPAW)	*0.01
ALUMINIUM PHOSPHIDE SEE PHOSPHINE		PASSIONFRUIT	*0.01
		PECAN	*0.01
AMETRYN AMETRYN		PINEAPPLE	*0.01
COTTON SEED	0.05	POME FRUITS	*0.01
EDIBLE OFFAL (MAMMALIAN)	*0.05	POTATO	*0.05
MEAT (MAMMALIAN)	*0.05	STONE FRUITS	*0.02
MILKS	*0.05	SUGAR CANE	*0.01
PINEAPPLE	*0.05	AMOXYCILLIN INHIBITORY SUBSTANCE, IDENTIFIED AS AMOXYCILLIN	
POME FRUITS	0.1	CATTLE MILK	*0.01
SUGAR CANE	0.05	EDIBLE OFFAL (MAMMALIAN)	*0.01
		MEAT (MAMMALIAN)	*0.01
		POULTRY, EDIBLE OFFAL OF POULTRY MEAT	*0.01
			*0.01

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

SHEEP MILK	*0.01	AVERMECTIN B1	
AMPICILLIN		SEE ABAMECTIN	
INHIBITORY SUBSTANCE, IDENTIFIED AS AMPICILLIN			
HORSE, EDIBLE OFFAL OF	*0.01	AVOPARCIN	
HORSE MEAT	*0.01	AVOPARCIN	
		EDIBLE OFFAL (MAMMALIAN)	*0.1
AMPROLIUM		MEAT (MAMMALIAN)	*0.1
AMPROLIUM		MILKS	*0.01
EGGS	4	POULTRY, EDIBLE OFFAL OF	*0.1
POULTRY, EDIBLE OFFAL OF	1	POULTRY MEAT	*0.1
POULTRY MEAT	0.5		
APRAMYCIN		AZACONAZOLE	
APRAMYCIN		AZACONAZOLE	
EDIBLE OFFAL (MAMMALIAN)	2	MUSHROOMS	0.1
MEAT (MAMMALIAN)	*0.05	AZAMETHIPHOS	
POULTRY, EDIBLE OFFAL OF	1	AZAMETHIPHOS	
POULTRY MEAT	*0.05	CEREAL GRAINS	0.1
		EGGS	0.05
ASULAM		POULTRY, EDIBLE OFFAL OF	0.05
ASULAM		POULTRY MEAT	0.05
APPLE	*0.1	WHEAT BRAN, UNPROCESSED	0.5
EDIBLE OFFAL (MAMMALIAN)	*0.1		
HOPS, DRY	*0.1	AZAPERONE	
MEAT (MAMMALIAN)	*0.1	AZAPERONE	
MILKS	*0.1	PIG, EDIBLE OFFAL OF	0.2
POPPY SEED	*0.1	PIG MEAT	0.2
POTATO	*0.4		
SUGAR CANE	*0.1	AZINPHOS-ETHYL	
		AZINPHOS-ETHYL	
ATRAZINE		CEREAL GRAINS	0.2
ATRAZINE		CITRUS FRUITS	2
EDIBLE OFFAL (MAMMALIAN)	0.1	EDIBLE OFFAL (MAMMALIAN)	*0.05
LUPIN (DRY)	*0.02	MEAT (MAMMALIAN)	*0.05
MAIZE	*0.1	MILKS	*0.05
MEAT (MAMMALIAN)	T*0.01	OILSEED	*0.05
MILKS	T*0.01	POME FRUITS	2
POTATO	*0.01	VEGETABLES	1
RAPE SEED	0.02		
SORGHUM	*0.1	AZINPHOS-METHYL	
SUGAR CANE	*0.1	AZINPHOS-METHYL	
SWEET CORN (CORN-ON-THE-COB)	*0.1	BLUEBERRIES	1
		CITRUS FRUITS	2
		EDIBLE OFFAL (MAMMALIAN)	0.05
		GRAPES	2

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

KIWIFRUIT	2	POULTRY MEAT	0.05
LITCHI	2		
MACADAMIA NUTS	*0.01	BENFLURALIN	
MEAT (MAMMALIAN)	*0.05	BENFLURALIN	
MILKS	*0.05	EDIBLE OFFAL (MAMMALIAN)	*0.01
OILSEED	*0.05	LETTUCE, HEAD	*0.05
POME FRUITS	2	LETTUCE, LEAF	*0.05
RASPBERRIES, RED, BLACK	1	MEAT (MAMMALIAN)	*0.01
STONE FRUITS	2	MILKS	*0.01
BACITRACIN		BENOMYL	
INHIBITORY SUBSTANCE, IDENTIFIED AS BACITRACIN		SEE CARBENDAZIM	
CHICKEN, EDIBLE OFFAL OF	*0.5	BENSULFURON-METHYL	
CHICKEN FAT	*0.5	BENSULFURON-METHYL	
CHICKEN MEAT	*0.5	RICE	*0.02
EGGS	*0.5	RICE BRAN, PROCESSED	*0.05
MILKS	*0.5		
BENALAXYL		BENSULIDE	
BENALAXYL		BENSULIDE	
FRUITING VEGETABLES, CUCURBITS	0.2	FRUITING VEGETABLES, CUCURBITS	*0.1
GARLIC	0.1	BENTAZONE	
GRAPES	0.5	BENTAZONE	
LETTUCE, HEAD	*0.01	BEANS, EXCEPT BROAD BEAN AND SOYA BEAN	*0.1
LETTUCE, LEAF	*0.01	BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	*0.1
ONION, BULB	0.1	PEANUT	*0.1
		PULSES	*0.01
BENDIOCARB		SWEET CORN (CORN-ON-THE- COB)	*0.1
COMMODITIES OF PLANT ORIGIN: UNCONJUGATED BENDIOCARB; COMMODITIES OF ANIMAL ORIGIN: SUM OF CONJUGATED AND UNCONJUGATED BENDIOCARB, 2,2-DIMETHYL-1,3- BENZODIOXOL-4-OL AND N- HYDROXYMETHYLBENDIOCARB, EXPRESSED AS BENDIOCARB		BENZOFENAP	
BANANA	*0.02	SUM OF BENZOFENAP, BENZOFENAP-OH AN BENZOFENAP-RED, EXPRESSED AS BENZOFENAP	
CATTLE, EDIBLE OFFAL OF	0.2	RICE	0.02
CATTLE MEAT	0.1		
EGGS	0.05	BENZYLADENINE	
MILKS	0.1	BENZYLADENINE	
POULTRY, EDIBLE OFFAL OF	0.1	APPLE	0.2

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

BENZYL G PENICILLIN		SUGAR CANE	0.01
INHIBITORY SUBSTANCE, IDENTIFIED AS BENZYL G PENICILLIN		TOMATO	0.5
EDIBLE OFFAL (MAMMALIAN)	*0.06	TURMERIC ROOT	0.5
EGGS	*0.018	WHEAT	0.01
MEAT (MAMMALIAN)	*0.06	BIORESMETHRIN	
MILKS	*0.0015	BIORESMETHRIN	
POULTRY, EDIBLE OFFAL OF	0.06	CEREAL GRAINS	5
POULTRY MEAT	0.06	WHEAT BRAN, UNPROCESSED	T10
BETACYFLUTHRIN		WHEAT GERM	T10
SEE CYFLUTHRIN		BITERTANOL	
BIFENTHRIN		BITERTANOL	
BIFENTHRIN		APPLE	1
APPLE	*0.05	BEANS, EXCEPT BROAD BEAN AND SOYA BEAN	0.3
BANANA	0.1	CEREAL GRAINS	*0.05
BARLEY	0.02	EDIBLE OFFAL (MAMMALIAN)	1
CATTLE, EDIBLE OFFAL OF	0.5	EGGS	*0.01
CATTLE MEAT (IN THE FAT)	2	MEAT (MAMMALIAN) (IN THE FAT)	1
CEREAL GRAINS	2	MILKS (IN THE FAT)	2
CHERVIL	0.5	PEANUT	*0.2
COTTON SEED	0.05	POULTRY, EDIBLE OFFAL OF	0.1
EGG PLANT	0.5	POULTRY MEAT	0.2
EGGS	*0.05	POULTRY MEAT (IN THE FAT)	1
FIELD PEA (DRY)	0.01	PULSES	0.3
GALANGAL, RHIZOMES	0.5	BRODIFACOUM	
GOAT, EDIBLE OFFAL OF	0.5	BRODIFACOUM	
GOAT MEAT (IN THE FAT)	2	CEREAL GRAINS	0.0002
GRAPES	0.01	EDIBLE OFFAL (MAMMALIAN)	0.0005
HERBS	0.5	MEAT (MAMMALIAN)	0.0005
LUPIN (DRY)	0.02	PULSES	0.0002
MILKS	0.5	SUGAR CANE	*0.0005
OKRA	0.5	BROMACIL	
PEAR	0.5	BROMACIL	
PEPPERS	0.5	ASPARAGUS	*0.04
POULTRY, EDIBLE OFFAL OF	*0.05	CITRUS FRUITS	*0.04
POULTRY MEAT (IN THE FAT)	*0.05	EDIBLE OFFAL (MAMMALIAN)	*0.04
PULSES	0.02	MEAT (MAMMALIAN)	*0.04
RAPE SEED	*0.02	MILKS	*0.04
RUCOLA (ROCKET)	0.5	PINEAPPLE	*0.04
SHEEP, EDIBLE OFFAL OF	0.5		
SHEEP MEAT (IN THE FAT)	2		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

BROMOPROPYLATE		STRAWBERRY	25
BROMOPROPYLATE			
POME FRUITS	5	CARBARYL	
STONE FRUITS	5	CARBARYL	
BROMOXYNIL		APRICOT	10
BROMOXYNIL		ASPARAGUS	10
CEREAL GRAINS	*0.2	AVOCADO	10
EDIBLE OFFAL (MAMMALIAN)	*0.02	BANANA (IN THE PULP)	5
EGGS	*0.02	BLACKBERRIES	10
LINSEED	*0.02	BLUEBERRIES	7
MEAT (MAMMALIAN)	*0.02	BRAZILIAN CHERRY	5
MILKS	*0.02	(GRUMICHAMA)	
POULTRY, EDIBLE OFFAL OF	*0.02	CARAMBOLA	5
POULTRY MEAT	*0.02	CEREAL GRAINS	T5
SUGAR CANE	*0.02	CHERRIES	5
BROMUCONAZOLE		CITRUS FRUITS	7
BROMUCONAZOLE, SUM OF ISOMERS		COTTON SEED	1
PEACH	0.1	CUSTARD APPLE	5
POME FRUITS	0.1	DEWBERRIES (INCLUDING	10
STONE FRUITS	0.1	BOYSENBERRY, LOGANBERRY	
GRAPES	0.05	AND YOUNGBERRY)	
BUPIRIMATE		EDIBLE OFFAL (MAMMALIAN)	T0.2
BUPIRIMATE		EGGS	T0.2
APPLE	1	ELEPHANT APPLE	5
MELONS, EXCEPT	1	FEIJOA	5
WATERMELON		FRUITING VEGETABLES,	3
CADUSAFOS		CUCURBITS	
CADUSAFOS		GRANADILLA	5
BANANA	*0.01	GRAPES	5
GINGER, ROOT	0.1	GUAVA	5
SUGAR CANE	*0.01	JABOTICABA	5
TOMATO	*0.01	JACKFRUIT	5
CAPTAN		JAMBU	5
CAPTAN		KIWIFRUIT	10
EDIBLE OFFAL (MAMMALIAN)	0.05	LEAFY VEGETABLES	10
GRAPES	10	LITCHI	5
MEAT (MAMMALIAN)	0.05	LONGAN	5
MILKS	0.01	MANGO	5
POME FRUITS	10	MEAT (MAMMALIAN)	T0.2
STONE FRUITS	20	MILKS	T*0.05
		NECTARINE	10
		OKRA	10
		OLIVES	10

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

OLIVES, PROCESSED	1	FRUITING VEGETABLES,	2
PAPAYA (PAWPAW)	5	CUCURBITS	
PASSIONFRUIT	5	FRUITING VEGETABLES,	2
PEACH	10	OTHER THAN CUCURBITS	
PLUMS (INCLUDING PRUNES)	5	[EXCEPT MUSHROOMS]	
POME FRUITS	5	GINGER, ROOT	10
POTATO	0.2	GRAPES	3
POULTRY, EDIBLE OFFAL OF	T5	HERBS	3
POULTRY MEAT	T0.5	LITCHI	10
RAMBUTAN	5	MANGO	5
RASPBERRIES, RED, BLACK	10	MEAT (MAMMALIAN)	0.2
SAPODILLA	5	MILKS	0.1
SAPOTE, BLACK	5	MUSHROOMS	10
SAPOTE, GREEN	5	PAPAYA (PAWPAW)	T20
SAPOTE, MAMMEY	5	PEANUT	0.2
SAPOTE, WHITE	5	PEPPERS	0.02
STRAWBERRY	7	POME FRUITS	5
SUGAR CANE	0.05	POULTRY, EDIBLE OFFAL OF	*0.1
SUNFLOWER SEED	1	POULTRY MEAT	*0.1
SWEET CORN (CORN-ON-THE-COB)	1	STONE FRUITS	10
TREE NUTS	1	SUGAR CANE	0.1
TREE NUTS (WHOLE IN SHELL)	10	TURMERIC ROOT	3
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	5	VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	3
WHEAT BRAN, UNPROCESSED	T20		
CARBENDAZIM		CARBETAMIDE	
SUM OF CARBENDAZIM AND 2-AMINOBENZIMIDAZOLE, EXPRESSED AS CARBENDAZIM		CARBETAMIDE	
AVOCADO	3	EDIBLE OFFAL (MAMMALIAN)	*0.1
BANANA	1	EGGS	*0.1
BERRIES AND OTHER SMALL FRUITS [EXCEPT GRAPES]	5	MEAT (MAMMALIAN)	*0.1
CEREAL GRAINS	*0.05	MILKS	*0.1
CHICK PEA (DRY)	1	POULTRY, EDIBLE OFFAL OF	*0.1
CITRUS FRUITS	10	POULTRY MEAT	*0.1
EDIBLE OFFAL (MAMMALIAN)	0.2		
EGGS	*0.1	CARBOFURAN	
EGG PLANT	0.02	SUM OF CARBOFURAN AND 3-HYDROXYCARBOFURAN, EXPRESSED AS CARBOFURAN	
		BANANA	*0.1
		COTTON SEED	0.05
		EDIBLE OFFAL (MAMMALIAN)	*0.05
		EGGS	*0.05

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

MAIZE	0.05	PEAR	0.5
MEAT (MAMMALIAN)	*0.05	POULTRY, EDIBLE OFFAL OF	0.01
MILKS	*0.05	POULTRY MEAT (IN THE FAT)	0.02
POULTRY, EDIBLE OFFAL OF	*0.05	CHLORFENVINPHOS	
POULTRY MEAT	*0.05	CHLORFENVINPHOS, SUM OF E AND Z	
RICE	0.2	ISOMERS	
SORGHUM	0.05	BROCCOLI	0.05
SUGAR CANE	*0.1	BRUSSELS SPROUTS	0.05
SUNFLOWER SEED	0.05	CABBAGES, HEAD	0.05
SWEET CORN	0.05	CARROT	0.4
WHEAT	*0.2	CATTLE, EDIBLE OFFAL OF	0.2
CARBON DISULPHIDE		CATTLE MEAT (IN THE FAT)	0.2
CARBON DISULFIDE		CAULIFLOWER	0.1
CEREAL GRAINS	10	CELERY	0.4
PULSES	10	COTTON SEED	0.05
CARBONYL SULPHIDE		EGG PLANT	0.05
CEREAL GRAINS	0.2	GOAT, EDIBLE OFFAL OF	0.2
PULSES	0.2	GOAT MEAT (IN THE FAT)	0.2
RAPSEED	0.2	HORSERADISH	0.1
CARBOXIN		LEEK	0.05
CARBOXIN		MAIZE	0.05
CEREAL GRAINS	0.1	MILKS (IN THE FAT)	0.2
CHINOMETHIONAT		MUSHROOMS	0.05
SEE OXYTHIOQUINOX		ONION, BULB	0.05
CHLORFENAPYR		PEANUT	0.05
CHLORFENAPYR		POTATO	0.05
BRASSICA (COLE OR	0.5	RADISH	0.1
CABBAGE) VEGETABLES,		RICE	0.05
HEAD CABBAGES,		SHEEP, EDIBLE OFFAL OF	0.2
FLOWERHEAD BRASSICAS		SHEEP MEAT (IN THE FAT)	0.2
COTTON SEED	T0.5	SWEDE	0.05
EDIBLE OFFAL (MAMMALIAN)	0.1	SWEET POTATO	0.05
EGGS	0.01	TOMATO	0.1
MEAT (MAMMALIAN) (IN THE	0.1	TURNIP, GARDEN	0.05
FAT)		WHEAT	0.05
MILKS	0.01	CHLORFLUAZURON	
PEACH	1	CHLORFLUAZURON	
		CATTLE, EDIBLE OFFAL OF	0.1
		CATTLE MEAT (IN THE FAT)	1
		CATTLE MILK	0.1
		COTTON SEED	0.1
		COTTON SEED OIL, CRUDE	0.1

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

COTTON SEED OIL, EDIBLE	*0.05	CHERRIES	10
EGGS	0.2	CURRENT, BLACK	10
POULTRY, EDIBLE OFFAL OF	0.1	FRUITING VEGETABLES, CUCURBITS	5
POULTRY MEAT (IN THE FAT)	1	GARLIC	10
CHLORHEXIDINE		GRAPES	10
CHLORHEXIDINE		HERBS	7
MILKS	0.05	LEAFY VEGETABLES	7
CHLORIDAZON		LEEK	10
CHLORIDAZON		NECTARINE	7
BETROOT	*0.05	ONION, BULB	10
CHLORMEQUAT		PEACH	30
CHLORMEQUAT CATION		PEANUT	T0.2
DRIED GRAPES	0.75	PLUMS (INCLUDING PRUNES)	10
GRAPES	0.75	POTATO	0.1
MILKS	*0.1	SPRING ONIONS	10
WHEAT	5	TOMATO	10
3-(2-CHLORO-THIAZOL-5-YLMETHYL)-5-METHYL-[1,3,5]OXADIAZINAN-4-YLIDENE-N-NITROAMINE		TURMERIC ROOT	7
3-(2-CHLORO-THIAZOL-5-YLMETHYL)-5-METHYL-[1,3,5]OXADIAZINAN-4-YLIDENE-N-NITROAMINE		VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	7
COTTON SEED	0.05	CHLOROXURON	
COTTON SEED OIL	0.05	SUM OF CHLOROXURON AND ALL METABOLITES HYDROLYSED TO P- CHLOROPHENOXYANILINE, EXPRESSED AS CHLOROXURON	
MAIZE	0.05	STRAWBERRY	0.5
SORGHUM	0.05	CHLORPROPHAM	
SWEET CORN	0.05	CHLORPROPHAM	
CHLOROPICRIN		GARLIC	0.05
CHLOROPICRIN		ONIONS, BULB	0.05
CEREAL GRAINS	*0.1	POTATO	30
CHLOROTHALONIL		CHLORPYRIFOS	
CHLOROTHALONIL		CHLORPYRIFOS	
ALMONDS	T0.1	ASPARAGUS	0.5
APRICOT	7	AVOCADO	0.5
BANANA	3	BANANA	0.5
BRUSSELS SPROUTS	7	BRASSICA (COLE OR CABBAGE) VEGETABLES	0.5
CARROT	7	CASSAVA	*0.02
CELERY	10		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

CATTLE, EDIBLE OFFAL OF	2	EDIBLE OFFAL (MAMMALIAN)	*0.05
CATTLE MEAT (IN THE FAT)	2	EGGS	*0.05
CELERY	5	LUPIN (DRY)	10
CEREAL GRAINS [EXCEPT SORGHUM]	0.1	MEAT (MAMMALIAN) (IN THE FAT)	*0.05
CITRUS FRUITS	0.5	MILKS (IN THE FAT)	*0.05
COTTON SEED	0.05	POULTRY, EDIBLE OFFAL OF	*0.05
COTTON SEED OIL, CRUDE	0.2	POULTRY MEAT (IN THE FAT)	*0.05
DRIED FRUITS	2	RICE	0.1
EGGS	*0.01	WHEAT BRAN, UNPROCESSED	20
GINGER, ROOT	*0.01	WHEAT GERM	30
GRAPES	0.01	CHLORSULFURON	
KIWIFRUIT	2	CHLORSULFURON	
MANGO	*0.05	CEREAL GRAINS	*0.05
MILKS (IN THE FAT)	0.2	EDIBLE OFFAL (MAMMALIAN)	*0.05
OILSEED [EXCEPT COTTON SEED]	0.01	MEAT (MAMMALIAN)	*0.05
PASSIONFRUIT	*0.05	MILKS	*0.05
PIG, EDIBLE OFFAL OF	0.1	CHLORTETRACYCLINE	
PIG MEAT (IN THE FAT)	0.1	INHIBITORY SUBSTANCE, IDENTIFIED AS CHLORTETRACYCLINE	
PINEAPPLE	0.5	CATTLE MEAT	0.1
POME FRUITS	0.2	PIG MEAT	0.1
POTATO	0.05	POULTRY, EDIBLE OFFAL OF	0.6
POULTRY, EDIBLE OFFAL OF	0.1	POULTRY MEAT	0.1
POULTRY MEAT (IN THE FAT)	0.1	CHLORTHAL-DIMETHYL	
SHEEP, EDIBLE OFFAL OF	0.1	CHLORTHAL-DIMETHYL	
SHEEP MEAT (IN THE FAT)	0.1	EGGS	*0.05
SORGHUM	3	MEAT (MAMMALIAN)	*0.05
STONE FRUITS	1	EDIBLE OFFAL (MAMMALIAN)	*0.05
STRAWBERRY	0.05	MILKS	*0.05
SUGAR CANE	0.1	POULTRY, EDIBLE OFFAL OF	*0.05
TOMATO	0.5	POULTRY MEAT	*0.05
TREE NUTS	0.02	VEGETABLES	5
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	*0.01	CLAVULANIC ACID	
CHLORPYRIFOS-METHYL		CLAVULANIC ACID	
CHLORPYRIFOS-METHYL		CATTLE, EDIBLE OFFAL OF	*0.01
CEREAL GRAINS [EXCEPT RICE]	10	CATTLE MEAT	*0.01
COTTON SEED	0.01	CATTLE MILK	0.01
COTTON SEED OIL	0.01		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

CLETHODIM <i>SEE</i> SETHOXYDIM		MILKS	0.05
		RAPE SEED	0.5
CLODINAFOF-PROPARGYL CLODINAFOF-PROPARGYL		CLOQUINTOCET-MEXYL CLOQUINTOCET-MEXYL	
EDIBLE OFFAL (MAMMALIAN)	*0.05	EDIBLE OFFAL (MAMMALIAN)	*0.05
EGGS	*0.05	EGGS	*0.05
MEAT (MAMMALIAN)	*0.05	MEAT (MAMMALIAN)	*0.05
MILKS	*0.05	MILKS	*0.05
POULTRY, EDIBLE OFFAL OF	*0.05	POULTRY, EDIBLE OFFAL OF	*0.05
POULTRY MEAT	*0.05	POULTRY MEAT	*0.05
WHEAT	*0.05	WHEAT	*0.05
CLODINAFOF ACID (R)-2-[4-(5-CHLORO-3-FLUORO-2-PYRIDINYLOXY) PHENOXY] PROPANOIC ACID		CLOQUINTOCET ACID 5-CHLORO-8-QUINOLINOXYACETIC ACID	
EDIBLE OFFAL (MAMMALIAN)	*0.1	EDIBLE OFFAL (MAMMALIAN)	*0.1
EGGS	*0.1	EGGS	*0.1
MEAT (MAMMALIAN)	*0.1	MEAT (MAMMALIAN)	*0.1
MILKS	*0.1	MILKS	*0.1
POULTRY, EDIBLE OFFAL OF	*0.1	POULTRY, EDIBLE OFFAL OF	*0.1
POULTRY MEAT	*0.1	POULTRY MEAT	*0.1
WHEAT	*0.1	WHEAT	*0.1
CLOFENTEZINE CLOFENTEZINE		CLORSULON CLORSULON	
BANANA	*0.01	CATTLE, EDIBLE OFFAL OF	*0.1
HOPS, DRY	*0.2	CATTLE MEAT	*0.1
POME FRUITS	0.1	CLOSANTEL CLOSANTEL	
STONE FRUITS	0.1	SHEEP, EDIBLE OFFAL OF	5
CLOMAZONE CLOMAZONE		SHEEP MEAT	2
RICE	0.01	CLOXACILLIN INHIBITORY SUBSTANCE, IDENTIFIED AS CLOXACILLIN	
CLOPYRALID CLOPYRALID		CATTLE MILK	*0.01
CEREAL GRAINS	2	COUMAPHOS SUM OF COUMAPHOS AND ITS OXYGEN ANALOGUE, EXPRESSED AS COUMAPHOS	
EDIBLE OFFAL (MAMMALIAN) [EXCEPT KIDNEY]	0.5	CATTLE, EDIBLE OFFAL OF	1
KIDNEY OF CATTLE, GOATS, PIGS AND SHEEP	5	CATTLE MEAT (IN THE FAT)	1
MEAT (MAMMALIAN)	0.1	EGGS	0.05
		GOAT, EDIBLE OFFAL OF	0.5

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

GOAT MEAT (IN THE FAT)	0.5	BRASSICA (COLE OR CABBAGE) VEGETABLES	0.5
MILKS (IN THE FAT)	0.1	BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	0.5
PIG, EDIBLE OFFAL OF	0.5	CEREAL GRAINS	2
PIG MEAT (IN THE FAT)	0.5	COTTON SEED	0.01
POULTRY, EDIBLE OFFAL OF	1	EDIBLE OFFAL (MAMMALIAN)	*0.01
POULTRY MEAT (IN THE FAT)	1	EGG PLANT	0.2
SHEEP, EDIBLE OFFAL OF	0.5	EGGS	*0.01
SHEEP MEAT (IN THE FAT)	0.5	LEGUME VEGETABLES	0.5
CYANAMIDE		MACADAMIA NUTS	0.05
CYANAMIDE		MAMMALIAN FATS [EXCEPT MILK FATS]	0.5
BLUEBERRIES	0.05	MEAT MAMMALIAN (IN THE FAT)	0.02
GRAPES	*0.05	MILKS	0.1
KIWIFRUIT	*0.1	OKRA	0.2
PEAR, ORIENTAL (NASHI)	*0.1	ONION, BULB	0.02
PISTACHIO NUTS	0.05	PEPPERS, SWEET (CAPSICUMS)	0.2
CYANAZINE		POULTRY, EDIBLE OFFAL OF	*0.01
CYANAZINE		POULTRY MEAT (IN THE FAT)	*0.01
BULB VEGETABLES	*0.02	PULSES	0.5
CEREAL GRAINS	*0.01	SHEEP MEAT (IN THE FAT)	0.05
PEAS	0.02	TOMATO	0.2
POTATO	0.02	WHEAT BRAN, UNPROCESSED	5
PULSES	*0.01	CYHALOTHRIN	
SWEET CORN (CORN-ON-THE-COB)	*0.02	CYHALOTHRIN, SUM OF ISOMERS	
CYCLANILIDE		ALL OTHER FOODS	*0.01
SUM OF CYCLANILIDE AND ITS METHYL ESTER, EXPRESSED AS CYCLANILIDE		BARLEY	0.2
COTTON SEED	0.2	BRASSICA (COLE OR CABBAGE) VEGETABLES	0.1
COTTON SEED OIL, CRUDE	0.01	CATTLE MEAT (IN THE FAT)	0.5
EGGS	0.01	CITRUS FRUITS	*0.01
MEAT (MAMMALIAN)	0.05	COTTON SEED	*0.02
EDIBLE OFFAL (MAMMALIAN)	2	EDIBLE OFFAL (MAMMALIAN)	*0.02
MILKS	0.05	EGGS	*0.02
POULTRY, EDIBLE OFFAL OF	0.01	GOAT MEAT (IN THE FAT)	0.1
POULTRY MEAT	0.01	LEGUME VEGETABLES	0.1
CYFLUTHRIN		MILKS (IN THE FAT)	0.5
CYFLUTHRIN, SUM OF ISOMERS		PIG MEAT (IN THE FAT)	0.1
BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	0.5	POTATO	*0.01
		POULTRY, EDIBLE OFFAL OF	*0.02

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

POULTRY MEAT	*0.02	POTATO	*0.01
PULSES [EXCEPT SOYA BEAN (DRY)]	0.2	POULTRY, EDIBLE OFFAL OF POULTRY MEAT (IN THE FAT)	*0.05
RAPE SEED	0.02	RAPE SEED	0.2
SHEEP MEAT (IN THE FAT)	0.1	RAPE SEED OIL, EDIBLE	0.2
SORGHUM	0.2	SHEEP, EDIBLE OFFAL OF	0.05
SOYA BEAN (DRY)	*0.02	SHEEP MEAT (IN THE FAT)	0.5
SUNFLOWER SEED	*0.01	SOYA BEAN (DRY)	0.05
TOMATO	0.02	SOYA BEAN OIL, CRUDE	0.1
WHEAT	*0.05	STONE FRUITS [EXCEPT CHERRIES]	1
CYPERMETHRIN		SUGAR CANE	0.02
CYPERMETHRIN, SUM OF ISOMERS		SUNFLOWER SEED	0.1
ALL OTHER FOODS	*0.01	SUNFLOWER SEED OIL, CRUDE	0.1
ASPARAGUS	0.5	SWEET CORN (CORN-ON-THE-COB)	0.05
BRASSICA (COLE OR CABBAGE) VEGETABLES	1	TOMATO	0.5
CATTLE, EDIBLE OFFAL OF	0.05	CYPROCONAZOLE	
CATTLE MEAT (IN THE FAT)	0.5	CYPROCONAZOLE, SUM OF ISOMERS	
CEREAL GRAINS [EXCEPT WHEAT]	1	BANANA	T0.5
COMMON BEAN (PODS AND/OR IMMATURE SEEDS) (DRY)	0.05	EDIBLE OFFAL (MAMMALIAN)	0.01
COTTON SEED	0.2	GRAPES	T0.5
COTTON SEED OIL, CRUDE	*0.02	MEAT (MAMMALIAN)	0.01
EGGS	0.05	MILKS	*0.01
FIELD PEA (DRY)	0.05	PEANUT	0.02
GOAT, EDIBLE OFFAL OF	0.05	POTATO	*0.02
GOAT MEAT (IN THE FAT)	0.5	CYPRODINIL	
GRAPES	0.05	CYPRODINIL	
HORSE, EDIBLE OFFAL OF	*0.05	EDIBLE OFFAL (MAMMALIAN)	0.01
HORSE MEAT (IN THE FAT)	*0.05	GRAPES	2
LETTUCE, HEAD	2	MEAT (MAMMALIAN)	0.01
LETTUCE, LEAF	2	MILKS	0.01
LINOLA OIL, EDIBLE	0.1	POME FRUITS	0.05
LINOLA SEED	0.1	CYROMAZINE	
LINSEED	0.5	CYROMAZINE	
LUPIN (DRY)	*0.01	GOAT, EDIBLE OFFAL OF	0.2
MILKS (IN THE FAT)	1	GOAT MEAT	0.2
MUNG BEAN (DRY)	0.05	SHEEP, EDIBLE OFFAL OF	0.2
PIG, EDIBLE OFFAL OF	*0.05	SHEEP MEAT	0.2
PIG MEAT (IN THE FAT)	*0.05		
POME FRUITS	1		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

POULTRY MEAT	*0.05	MILKS (IN THE FAT)	0.5
STONE FRUITS	0.5	OLIVE OIL, CRUDE	2
STRAWBERRY	0.5	OLIVES	2
VEGETABLES	0.5	PEACH	0.7
DEXAMETHASONE AND DEXAMETHASONE TRIMETHYLACETATE DEXAMETHASONE		POULTRY, EDIBLE OFFAL OF POULTRY MEAT	*0.05 *0.05
CATTLE, EDIBLE OFFAL OF	0.1	SUGAR CANE	0.5
CATTLE MEAT	0.1	SWEET CORN (CORN-ON-THE- COB)	0.7
CATTLE MILK	*0.05	TREE NUTS	0.1
HORSE, EDIBLE OFFAL OF	0.1	VEGETABLE OILS, CRUDE [EXCEPT OLIVE OIL, CRUDE]	0.1
HORSE MEAT	0.1	VEGETABLES	0.7
PIG, EDIBLE OFFAL OF	0.1	DICAMBA DICAMBA	
PIG MEAT	0.1	CEREAL GRAINS	*0.05
DIAFENTHIURON		EDIBLE OFFAL (MAMMALIAN)	0.05
SUM OF DIAFENTHIURON; N-[2,6-BIS(1- METHYLETHYL)-4-PHENOXYPHENYL]-N'-(1,1-DIMETHYLETHYL)UREA; AND N-[2,6- BIS(1-METHYLETHYL)-4- PHENOXYPHENYL]-N'-(1,1- DIMETHYLETHYL)CARBODIIMIDE, EXPRESSED AS DIAFENTHIURON		EGGS	*0.05
BRASSICA (COLE OR CABBAGE) VEGETABLES	0.5	MEAT (MAMMALIAN)	0.05
COMMON BEAN (PODS AND/OR IMMATURE SEEDS)	T0.1	MILKS	0.1
COTTON SEED	T0.2	POULTRY, EDIBLE OFFAL OF POULTRY MEAT	*0.05 *0.05
POTATO	T0.1	SUGAR CANE	0.1
TOMATO	T0.5	SUGAR CANE MOLASSES	2
DIAZINON DIAZINON		DICHLOBENIL DICHLOBENIL	
CEREAL GRAINS	0.1	CITRUS FRUITS	0.1
CITRUS FRUITS	0.7	GRAPES	0.1
EDIBLE OFFAL (MAMMALIAN)	0.7	POME FRUITS	0.1
EGGS	*0.05	STONE FRUITS	0.1
FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.5	TOMATO	0.1
KIWIFRUIT	0.5	DICLORAN DICLORAN	
MEAT (MAMMALIAN) (IN THE FAT)	0.7	BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	20
		BERRIES AND OTHER SMALL FRUITS [EXCEPT GRAPES]	20
		BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	20
		CARROT	15
		GRAPES	10

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

LETTUCE, HEAD	20	MILKS	*0.01
LETTUCE, LEAF	20	PEANUT	0.1
ONION, BULB	20	POME FRUITS	0.3
STONE FRUITS	15	POTATO	*0.02
SWEET POTATO	20	POULTRY MEAT	*0.05
TOMATO	20	POULTRY, EDIBLE OFFAL OF	*0.05
		TOMATO	0.5
		WHEAT	0.02
DICOFOL		DIFLUBENZURON	
SUM OF DICOFOL AND 2,2,2- TRICHLORO-1-(4-CHLOROPHENYL)-1-(2-CHLOROPHENYL)ETHANOL, EXPRESSED AS DICOFOL		DIFLUBENZURON	
ALMONDS	5	CATTLE, EDIBLE OFFAL OF	0.02
COTTON SEED	0.1	CATTLE MEAT	0.02
CUCUMBER	2	CATTLE MILK	0.05
FRUIT [EXCEPT STRAWBERRY]	5	CEREAL GRAINS	2
GHERKIN	2	MUSHROOMS	1
HOPS, DRY	5	SHEEP KIDNEY	0.05
STRAWBERRY	1	SHEEP LIVER	0.05
TEA, GREEN, BLACK	5	SHEEP MEAT (IN THE FAT)	0.05
TOMATO	1	SHEEP MILK	0.05
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	5	WHEAT BRAN, UNPROCESSED	5
DICYCLANIL		DIFLUFENICAN	
SUM OF DICYCLANIL AND ITS TRIAMINOPYRIDYL METABOLITE EXPRESSED AS DICYCLANIL		DIFLUFENICAN	
SHEEP FAT	0.3	BARLEY	0.05
SHEEP KIDNEY	0.3	EDIBLE OFFAL (MAMMALIAN)	0.1
SHEEP LIVER	0.3	LUPIN	0.05
SHEEP MEAT	0.3	MEAT (MAMMALIAN)	0.01
DIELDRIIN		MILKS	0.01
SEE ALDRIN AND DIELDRIIN		OATS	0.05
		PEAS	0.05
		PULSES	0.05
		RYE	0.05
		TRITICALE	0.05
		WHEAT	0.02
		DIMETHIPIN	
		DIMETHIPIN	
		COTTON SEED	0.5
		COTTON SEED OIL, CRUDE	0.1
		COTTON SEED OIL, REFINED	0.1
		MILKS	0.01
		MEAT (MAMMALIAN)	0.01
BANANA	0.5	EDIBLE OFFAL (MAMMALIAN)	0.01
CARROT	0.2		
EDIBLE OFFAL (MAMMALIAN)	*0.05		
EGGS	*0.05		
MEAT (MAMMALIAN)	*0.05		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

EGGS	0.02	LETTUCE, LEAF	0.5
POULTRY MEAT	0.01	ONION, BULB	0.05
POULTRY, EDIBLE OFFAL OF	0.01	POTATO	0.02
DIMETHIRIMOL DIMETHIRIMOL		DIMETRIDAZOLE DIMETRIDAZOLE	
FRUITING VEGETABLES, CUCURBITS	1	PIG, EDIBLE OFFAL OF	*0.005
		PIG MEAT	*0.005
		POULTRY, EDIBLE OFFAL OF	*0.005
		POULTRY MEAT	*0.005
DIMETHOATE SUM OF DIMETHOATE AND OMETHOATE, EXPRESSED AS DIMETHOATE <i>SEE ALSO OMETHOATE</i>		DINITOLMIDE DINITOLMIDE	
CEREAL GRAINS	*0.05	POULTRY, EDIBLE OFFAL OF	6
EDIBLE OFFAL (MAMMALIAN)	*0.05	POULTRY FATS	2
EGGS	*0.05	POULTRY MEAT	3
FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	2		
LITCHI	5	DINITRO-O-TOLUAMIDE <i>SEE DINITOLMIDE</i>	
FRUITING VEGETABLES, CUCURBITS	2		
LUPIN (DRY)	0.5	DINOCAP DINOCAP AND RELATED NITRO- OCTYLPHENOLS, EXPRESSED AS DINOCAP	
MEAT (MAMMALIAN)	*0.05	FRUITING VEGETABLES, CUCURBITS	0.1
MILKS	*0.05	GRAPES	0.1
OILSEED [EXCEPT PEANUT]	0.1	POME FRUITS	0.1
PEACHES	3	STONE FRUITS	0.1
PEANUT	*0.05	STRAWBERRY	0.1
PEPPERS, SWEET	1		
POULTRY, EDIBLE OFFAL OF	*0.05	DIOFENOLAN DIOFENOLAN	
POULTRY MEAT	*0.05	AVOCADO	T0.5
QUANDONG	5	CITRUS FRUITS	T0.5
STRAWBERRY	5	MACADAMIA NUTS	T0.5
TOMATO	1	MANGO	T0.5
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	2	PAPAYA (PAWPAW)	T0.5
		POME FRUITS	T0.5
DIMETHOMORPH		SHEEP, EDIBLE OFFAL OF	0.2
FRUITING VEGETABLES, CUCURBITS	0.5	SHEEP MEAT	5
GRAPES	2	STONE FRUITS	T0.5
LETTUCE, HEAD	0.3		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

DIPHENAMID		SUNFLOWER SEED	1
DIPHENAMID		SUNFLOWER SEED OIL, CRUDE	1
TOMATO	T*0.1	TREE NUTS	0.05
DIPHENYLAMINE		TRITICALE	2
DIPHENYLAMINE		VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.05
APPLE	5	WHEAT	2
PEAR	7	DISULFOTON	
DIQUAT		SUM OF DISULFOTON AND DEMETON-S AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS DISULFOTON <i>SEE ALSO DEMETON-S-METHYL</i>	
DIQUAT CATION		COTTON SEED	0.5
BARLEY	5	EDIBLE OFFAL (MAMMALIAN)	0.02
BEANS, EXCEPT BROAD BEAN AND SOYA BEAN	1	EGGS	*0.02
BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	1	HOPS, DRY	0.5
COTTON SEED	1	MEAT (MAMMALIAN)	0.02
COTTON SEED OIL, CRUDE	0.1	MILKS	0.01
EDIBLE OFFAL (MAMMALIAN)	*0.05	POTATO	0.5
EGGS	*0.01	POULTRY, EDIBLE OFFAL OF	*0.02
FRUIT	*0.05	POULTRY MEAT	*0.02
LINSEED	*0.01	VEGETABLES	0.5
LUPIN (DRY)	0.5	DITHIANON	
MAIZE	0.1	DITHIANON	
MEAT (MAMMALIAN)	*0.05	FRUIT	2
MILKS	*0.01	DITHIOCARBAMATES	
OATS	5	TOTAL DITHIOCARBAMATES, DETERMINED AS CARBON DISULPHIDE EVOLVED DURING ACID DIGESTION AND EXPRESSED AS MILLIGRAMS OF CARBON DISULPHIDE PER KILOGRAM OF FOOD	
ONION, BULB	0.1	ALMONDS	T3
PEAS	0.1	ASPARAGUS	T1
POPPY SEED	5	BANANA	2
POTATO	0.2	BEANS (DRY)	0.5
POULTRY, EDIBLE OFFAL OF	*0.05	BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	2
POULTRY MEAT	*0.05	BEETROOT	T1
RAPE SEED	2		
RAPE SEED OIL, CRUDE	0.1		
RICE	5		
RICE, POLISHED	1		
RYE	2		
SESAME SEED OIL, CRUDE	0.1		
SORGHUM	2		
SOYA BEAN (DRY)	1		
SUGAR BEET	0.1		
SUGAR CANE	*0.05		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

BERRIES AND OTHER SMALL FRUIT [EXCEPT STRAWBERRIES]	T5	POMEGRANATE	3
BRASSICA (COLE OR CABBAGE) VEGETABLES	2	POULTRY, EDIBLE OFFAL OF	*0.5
BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	2	POULTRY MEAT	*0.5
BROAD BEANS (DRY) (FAVA BEAN)	0.5	RHUBARB	2
BULB VEGETABLES	4	ROSELLE (ROSELLA)	5
CARROT	1	STONE FRUITS	T3
CELERY	5	STRAWBERRY	T3
CEREAL GRAINS	0.5	SUNFLOWER SEED	T*0.05
CHICK-PEA (DRY)	0.5	SWEET CORN (CORN-ON-THE-COB)	0.5
CITRUS FRUITS	T0.2	TOMATO	3
COCONUT	5	DIURON	
COFFEE BEANS	5	SUM OF DIURON AND 3,4-DICHLOROANILINE, EXPRESSED AS DIURON	
COMMON BEAN (PODS AND/OR IMMATURE SEEDS)	2	ASPARAGUS	2
COTTON SEED	T*0.05	CATTLE, EDIBLE OFFAL OF	3
EDIBLE OFFAL (MAMMALIAN)	2	CATTLE MEAT	0.1
EGG PLANT (AUBERGINE)	3	CATTLE MILK	0.1
EGGS	0.5	CEREAL GRAINS	0.1
FIG	3	COTTON SEED OIL, CRUDE	0.5
FRUITING VEGETABLES, CUCURBITS	2	FIELD PEA (DRY)	*0.05
GARLIC	4	FRUIT	0.5
HOPS	T10	OILSEED	0.5
LEAFY VEGETABLES	5	PINEAPPLE	0.5
MANGO	1	SUGAR CANE	0.2
MEAT (MAMMALIAN)	*0.5	DODINE	
MILKS	*0.2	DODINE	
OKRA	3	POME FRUITS	5
PAPAYA (PAWPAW)	T30	STONE FRUITS	5
PARSLEY	5	DORAMECTIN	
PASSION FRUIT (INCLUDING GRANADILLA)	T3	DORAMECTIN	
PEANUT	0.2	CATTLE, EDIBLE OFFAL OF	0.1
PEAS	T2	CATTLE FAT	0.1
PEAS (DRY)	T0.5	CATTLE MEAT	0.01
PEPPERS (CAPSICUMS)	T3	2,2-DPA	
PERSIMMON, JAPANESE	5	2,2-DICHLOROPROPIONIC ACID	
POME FRUITS	T3	AVOCADO	*0.1
		BANANA	*0.1
		CEREAL GRAINS	*0.1
		CITRUS FRUITS	*0.1

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

COTTON SEED	*0.1	EGGS	*0.05
CURRANTS, BLACK, RED, WHITE	15	FRUITING VEGETABLES, OTHER THAN CUCURBITS	2
EDIBLE OFFAL (MAMMALIAN)	0.2	FRUIT	2
GRAPES	3	GOAT, EDIBLE OFFAL OF	0.2
MEAT (MAMMALIAN)	0.2	GOAT MEAT (IN THE FAT)	0.2
MILKS	*0.1	LUPIN (DRY)	1
PAPAYA (PAWPAW)	*0.1	MILKS (IN THE FAT)	0.5
PECAN	*0.1	MUNG BEAN (DRY)	1
PINEAPPLE	*0.1	OILSEED	1
POME FRUITS	*0.1	ONION, BULB	0.2
SHEEP, EDIBLE OFFAL OF	0.0025	PEANUT	1
SHEEP MEAT	0.0025	POTATO	0.2
STONE FRUITS	1	POULTRY, EDIBLE OFFAL OF	0.2
SUGAR CANE	*0.1	POULTRY MEAT (IN THE FAT)	0.2
SUNFLOWER SEED	*0.1	RICE	0.1
VEGETABLES	*0.1	SHEEP, EDIBLE OFFAL OF	0.2
		SHEEP MEAT (IN THE FAT)	0.2
EDB		SOYA BEAN (DRY)	1
1,2-DIBROMOETHANE		SWEET CORN (CORN-ON-THE- COB)	0.2
FRUIT	T0.1	SWEET POTATO	0.2
VEGETABLES	T0.1	TEA, GREEN, BLACK	30
EDC		TREE NUTS	0.2
SEE ETHYLENE DICHLORIDE		VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	2
EDC			
NO RESIDUE DEFINITION			
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD CABBAGES	0.005	ENDOTHAL	
COTTON SEED	0.005	ENDOTHAL	
ENDOSULFAN		COTTON SEED	0.1
SUM OF A- AND B- ENDOSULFAN AND ENDOSULFAN SULPHATE		POTATO	0.1
CARROT	0.2	ENILCONAZOLE	
CATTLE, EDIBLE OFFAL OF	0.2	SEE IMAZALIL	
CATTLE MEAT (IN THE FAT)	0.2	EPRINOMECTIN	
CEREAL GRAINS	0.2	EPRINOMECTIN B1A	
COMMON BEAN (DRY)	1	CATTLE FAT	0.5
COTTON SEED OIL, CRUDE	0.5	CATTLE MILK	0.03
		CATTLE MEAT	0.1

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

CATTLE, EDIBLE OFFAL OF	2	MEAT (MAMMALIAN)	0.1
DEER MEAT	0.1	MILKS	0.1
DEER, EDIBLE OFFAL OF	2	ORANGES, SWEET, SOUR	2
EPTC		PEACH	0.5
EPTC		PINEAPPLE	2
CEREAL GRAINS	*0.04	POULTRY, EDIBLE OFFAL OF	0.2
EDIBLE OFFAL (MAMMALIAN)	*0.1	POULTRY MEAT	0.1
EGGS	*0.01	SUGAR CANE	0.5
MEAT (MAMMALIAN)	*0.1	SUGAR CANE MOLASSES	7
MILKS	*0.1	TOMATO	2
OILSEED	0.1	TRITICALE	T1
POULTRY, EDIBLE OFFAL OF	*0.05	WHEAT	T1
POULTRY MEAT	*0.05	ETHION	
VEGETABLES	*0.04	ETHION	
ERYTHROMYCIN		CATTLE, EDIBLE OFFAL OF	2.5
INHIBITORY SUBSTANCE, IDENTIFIED AS		CATTLE MEAT (IN THE FAT),	2.5
ERYTHROMYCIN		CITRUS FRUITS	1
EDIBLE OFFAL (MAMMALIAN)	*0.3	GRAPES	2
EGGS	*0.3	MILKS (IN THE FAT)	0.5
MEAT (MAMMALIAN)	*0.3	POME FRUITS	1
MILKS	*0.04	STONE FRUITS	1
POULTRY, EDIBLE OFFAL OF	0.3	TEA, GREEN, BLACK	5
POULTRY MEAT	0.3	ETHOFUMESATE	
ESFENVALERATE		ETHOFUMESATE	
SEE FENVALERATE		BEETROOT	0.1
ETHEPHON		CHARD (SILVER BEET)	1
ETHEPHON		EDIBLE OFFAL (MAMMALIAN)	0.5
APPLE	1	GARLIC	0.1
BARLEY	T1	MEAT (MAMMALIAN) (IN THE	0.5
CHERRIES	15	FAT)	
COTTON SEED	2	MILKS (IN THE FAT)	0.2
COTTON SEED OIL, CRUDE	*0.1	ONION, BULB	*0.1
CURRANT, BLACK	1	POPPY SEED	*0.02
EDIBLE OFFAL (MAMMALIAN)	0.2	ETHOPABATE	
EGGS	0.2	ETHOPABATE	
GRAPES	10	POULTRY, EDIBLE OFFAL OF	15
KIWIFRUIT	0.1	POULTRY MEAT	5
MACADAMIA NUTS	*0.1		
MANDARINS	2		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

ETHOPROPHOS ETHOPROPHOS		ETRIDIAZOLE ETRIDIAZOLE	
BANANA	*0.05	BEETROOT	*0.02
CEREAL GRAINS	*0.005	COTTON SEED	*0.02
CUSTARD APPLE	*0.02	PEANUT	*0.02
GRAPES	T*0.01	VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.2
LITCHI	*0.02		
POTATO	T0.02	FAMPHUR FAMPHUR	
SUGAR CANE	*0.1	CATTLE, EDIBLE OFFAL OF	0.05
SWEET POTATO	*0.02	CATTLE MEAT	0.05
TOMATO	*0.01	FEBANTEL FEBANTEL	
BUTROXYDIM BUTROXYDIM		CATTLE, EDIBLE OFFAL OF	0.5
EDIBLE OFFAL (MAMMALIAN)	0.01	CATTLE MEAT	0.1
EGGS	0.01	GOAT, EDIBLE OFFAL OF	0.5
LEGUME VEGETABLES	0.01	GOAT MEAT	0.1
MEAT (MAMMALIAN)	0.01	MILK FATS	4
MILKS	0.01	MILKS	0.5
OILSEED	0.01	SHEEP, EDIBLE OFFAL OF	0.5
POULTRY MEAT	0.01	SHEEP MEAT	0.1
POULTRY, EDIBLE OFFAL OF	0.01	FENAMIPHOS SUM OF FENAMIPHOS, ITS SULFOXIDE AND SULFONE, EXPRESSED AS FENAMIPHOS	
PULSES	0.01	ALOE VERA	1
ETHOXYQUIN ETHOXYQUIN		BANANA	*0.05
APPLE	3	BRASSICA (COLE OR CABBAGE) VEGETABLES	*0.05
PEAR	3	CELERY	*0.05
ETHYL FORMATE ETHYL FORMATE		CITRUS FRUITS	*0.05
DRIED FRUITS	1	EDIBLE OFFAL (MAMMALIAN)	*0.05
ETHYLENE DICHLORIDE (EDC) 1,2-DICHLOROETHANE		EGGS	*0.05
CEREAL GRAINS	50	FRUITING VEGETABLES, CUCURBITS	*0.05
ETHYLENE OXIDE ETHYLENE OXIDE NOTE: THE MRLS FOR ETHYLENE OXIDE CEASE TO HAVE EFFECT ON 30 SEPTEMBER 2001		GINGER, ROOT	*0.05
HERBS	20	GRAPES	*0.05
SPICES	20		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

LEAFY VEGETABLES [EXCEPT LETTUCE, HEAD; LETTUCE, LEAF] LETTUCE, HEAD LETTUCE, LEAF MEAT (MAMMALIAN) MILKS MUSHROOMS ONION, BULB PEANUT PINEAPPLE POULTRY, EDIBLE OFFAL OF POULTRY MEAT ROOT AND TUBER VEGETABLES STRAWBERRY SUGAR CANE TOMATO	*0.05 0.2 0.2 *0.05 *0.005 0.1 *0.05 *0.05 *0.05 *0.05 0.2 0.2 *0.05 0.5	CITRUS FRUITS CITRUS PEEL HOPS, DRY PEACH POME FRUITS TROPICAL AND SUB- TROPICAL FRUITS - INEDIBLE PEEL	5 30 20 3 3 5
FENCLORAZOLE-ETHYL FENCLORAZOLE-ETHYL			
		BARLEY CHICK-PEA (DRY) RYE TRITICALE WHEAT	*0.05 *0.05 *0.05 *0.05 *0.05
FENCLORPHOS FENCLORPHOS			
		EDIBLE OFFAL (MAMMALIAN) EGGS MEAT (MAMMALIAN) (IN THE FAT) POULTRY, EDIBLE OFFAL OF POULTRY MEAT (IN THE FAT)	7 *0.05 7 7 7
FENBENDAZOLE FENBENDAZOLE			
CURRENT, BLACK FRUITING VEGETABLES, CUCURBITS GRAPES POME FRUITS	T0.1 0.2 0.1 0.2		
FENITROTHION FENITROTHION			
		APPLE CABBAGES, HEAD CACAO BEANS CEREAL GRAINS CHERRIES EDIBLE OFFAL (MAMMALIAN) EGGS FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL] GRAPES LETTUCE, HEAD LETTUCE, LEAF MEAT (MAMMALIAN) MILKS (IN THE FAT)	0.5 0.5 0.1 10 0.5 *0.05 *0.05 0.1 0.5 0.5 0.5 *0.05 *0.05
FENBUTATIN OXIDE Bis[TRIS(2-METHYL-2- PHENYLPROPYL)TIN]-OXIDE			
BERRIES AND OTHER SMALL FRUITS	1		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

POULTRY, EDIBLE OFFAL OF	*0.05	FENOXYCARB FENOXYCARB	BRASSICA (COLE OR	T0.5	
POULTRY MEAT	*0.05		CABBAGE) VEGETABLES		
RICE, POLISHED	0.1		CURRENTS, BLACK	T2	
SOYA BEAN (DRY)	0.3		CURRENTS, RED	2	
SUGAR CANE	0.02		GOOSEBERRY	2	
TEA, GREEN, BLACK	0.5		GRAPES	T2	
TOMATO	0.5		MACADAMIA NUTS	0.05	
TREE NUTS	0.1		POME FRUITS	T2	
VEGETABLES [EXCEPT AS	0.1		STONE FRUITS	T0.5	
OTHERWISE LISTED UNDER					
THIS CHEMICAL]					
WHEAT BRAN, UNPROCESSED	20				
WHEAT GERM	20				
			FENPICLONIL FENPICLONIL		
			COTTON SEED	0.02	
		FENPYROXIMATE FENPYROXIMATE			
		APPLE	0.3		
		PEAR	0.3		
		FENTHION SUM OF FENTHION, ITS OXYGEN ANALOGUE, AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS FENTHION			
		CATTLE, EDIBLE OFFAL OF	1		
		CATTLE MEAT	1		
		CITRUS FRUITS	2		
		EGGS	*0.05		
		FIG	2		
		FRUITING VEGETABLES, CUCURBITS	2		
		FRUITING VEGETABLES, OTHER THAN CUCURBITS	2		
		GRAPES	2		
		GUAVA	2		
		MILKS	0.2		
		PERSIMMON, JAPANESE	2		
		PIG, EDIBLE OFFAL OF	0.5		
		PIG MEAT	0.5		
		POME FRUITS	2		
		POULTRY, EDIBLE OFFAL OF	*0.05		
		POULTRY MEAT	*0.05		
FENOPROP FENOPROP					
APPLE	0.02				
EDIBLE OFFAL (MAMMALIAN)	*0.02				
EGGS	*0.02				
MEAT (MAMMALIAN)	*0.02				
MILKS	*0.02				
POULTRY, EDIBLE OFFAL OF	*0.02				
POULTRY MEAT	*0.02				
SUGAR CANE	*0.02				
		FENOXAPROP-ETHYL SUM OF FENOXAPROP-ETHYL (ALL ISOMERS) AND 2-(4-(6-CHLORO-2- BENZOXAZOLYLOXY)PHENOXY)- PROPANOATE AND 6-CHLORO-2,3- DIHYDROBENZOXAZOL-2-ONE, EXPRESSED AS FENOXAPROP-ETHYL			
BARLEY	*0.01				
CHICK-PEA (DRY)	*0.01				
EDIBLE OFFAL (MAMMALIAN)	0.2				
EGGS	*0.02				
MEAT (MAMMALIAN)	0.05				
MILKS	0.02				
POULTRY, EDIBLE OFFAL OF	*0.1				
POULTRY MEAT	*0.01				
RYE	*0.01				
TRITICALE	*0.01				
WHEAT	*0.01				

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

SHEEP, EDIBLE OFFAL OF	0.2	TOMATO	0.2
SHEEP MEAT	0.2	WHEAT BRAN, UNPROCESSED	5
STONE FRUITS	5	FIPRONIL	
TROPICAL AND SUB-TROPICAL FRUITS - INEDIBLE PEEL	2	SUM OF FIPRONIL, THE SULPHENYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHENYL]-1H-PYRAZOLE-3-CARBONITRILE), THE SULPHONYL METABOLITE (5-AMINO-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-4-[(TRIFLUOROMETHYL)SULPHONYL]-1H-PYRAZOLE-3-CARBONITRILE), AND THE TRIFLUOROMETHYL METABOLITE (5-AMINO-4-TRIFLUOROMETHYL-1-[2,6-DICHLORO-4-(TRIFLUOROMETHYL)PHENYL]-1H-PYRAZOLE-3-CARBONITRILE)	
FENTIN FENTIN HYDROXIDE, EXCLUDING INORGANIC TIN AND DI- AND MONOPHENYLTIN		BANANA	0.01
CACAO BEANS	*0.1	BRASSICA (COLE OR CABBAGE) VEGETABLES	T0.05
CARROT	0.2	BROCCOLI	0.03
CELERIAC	0.1	BRUSSEL SPROUTS	0.1
CELERY	1	CABBAGES, HEAD	0.03
COFFEE BEANS	*0.1	COTTON SEED	0.1
PEANUT	*0.05	COTTON SEED OIL, CRUDE	0.05
PECAN	*0.05	CAULIFLOWER	0.03
POTATO	0.1	MUSHROOMS	0.05
RICE	*0.1	PEANUT	0.02
SUGAR BEET	0.2	PEANUT OIL, CRUDE	0.05
FENVALERATE FENVALERATE, SUM OF ISOMERS		PECAN	0.01
BRASSICA (COLE OR CABBAGE) VEGETABLES	1	POTATO	0.05
BRASSICA LEAFY VEGETABLES	1	RICE	*0.005
CATTLE MEAT (IN THE FAT)	0.2	SORGHUM	0.005
CEREAL GRAINS	2	SUGAR CANE	0.1
CELERY	2	FLAMPROP-M-METHYL SEE FLAMPROP-METHYL	
EDIBLE OFFAL (MAMMALIAN)	0.02	FLAMPROP-METHYL FLAMPROP-METHYL	
GOAT MEAT (IN THE FAT)	0.5	EDIBLE OFFAL (MAMMALIAN)	*0.01
GRAPES	*0.05	LUPIN (DRY)	0.05
LEGUME VEGETABLES	0.5		
MILKS (IN THE FAT)	0.2		
OILSEED	0.5		
POME FRUITS	1		
PULSES	0.5		
SHEEP MEAT (IN THE FAT)	0.5		
STONE FRUITS	1		
STRAWBERRY	1		
SWEET CORN (CORN-ON-THE-COB)	0.05		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

MEAT (MAMMALIAN)	*0.01	POULTRY, EDIBLE OFFAL OF	*0.05
MILKS	*0.01	POULTRY MEAT	*0.05
SAFFLOWER SEED	*0.05	RUCOLA (ROCKET)	1
TRITICALE	0.05	STONE FRUITS	0.05
WHEAT	0.05	TOMATO	0.1
FLAVOPHOSPHOLIPOL		TROPICAL AND SUB-	0.05
FLAVOPHOSPHOLIPOL		TROPICAL FRUITS – INEDIBLE	
EGGS	*0.02	PEEL [EXCEPT AVOCADO AND BANANA]	
FLUAZIFOP-BUTYL		TURMERIC ROOT	1
FLUAZIFOP-BUTYL		FLUAZINAM	
AVOCADO	*0.02	FLUAZINAM	
BANANA	*0.02	BRASSICA (COLE OR	0.01
BERRIES AND OTHER SMALL	0.2	CABBAGE) VEGETABLES	
FRUITS		FLUAZURON	
BRASSICA (COLE OR	1	FLUAZURON	
CABBAGE) VEGETABLES		CATTLE, EDIBLE OFFAL OF	0.5
CARROT	0.1	CATTLE MEAT (IN THE FAT)	7
CELERY	*0.02	FLUCYTHRINATE	
CHERVIL	1	FLUCYTHRINATE	
CITRUS FRUIT	0.02	COTTON SEED	*0.1
EDIBLE OFFAL (MAMMALIAN)	*0.05	COTTON SEED OIL, CRUDE	*0.1
EGGS	*0.05	EDIBLE OFFAL (MAMMALIAN)	*0.05
ENDIVE	0.05	EGGS	*0.05
FRUITING VEGETABLES,	0.1	MEAT (MAMMALIAN)	*0.05
CUCURBITS		MILKS	*0.05
GALANGAL, RHIZOMES	1	POULTRY, EDIBLE OFFAL OF	*0.05
GARLIC	0.05	POULTRY MEAT	*0.05
GINGER, ROOT	0.05	FLUDIOXONIL	
HERBS	1	FLUDIOXONIL	
HOPS, DRY	0.05	GRAPES	T2
LEEK	0.2	POTATO	0.05
LEGUME VEGETABLES	0.1	FLUFENOXURON	
LETTUCE, HEAD	0.05	FLUFENOXURON	
LETTUCE, LEAF	0.05	SHEEP MEAT (IN THE FAT)	0.1
LUPIN (DRY)	0.1	SHEEP, EDIBLE OFFAL OF	0.05
MEAT (MAMMALIAN)	*0.05		
MILKS	0.1		
OILSEED	0.5		
ONION, BULB	0.05		
PEPPERS, SWEET	*0.02		
POME FRUITS	*0.01		
POTATO	*0.05		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

FLUMETHRIN		FLUORINE (INORGANIC SALTS)	
FLUMETHRIN, SUM OF ISOMERS		FLUORIDE ION	
CATTLE, EDIBLE OFFAL OF	T0.05	CEREAL GRAINS	7
CATTLE MEAT (IN THE FAT)	0.2	FRUIT	7
CATTLE MILK	T0.05	VEGETABLES	7
HONEY	0.005		
HORSE, EDIBLE OFFAL OF	0.1	FLUQUINCONAZOLE	
HORSE MEAT	0.1	FLUQUINCONAZOLE	
FLUMETSULAM		APPLE	T0.5
FLUMETSULAM		PEAR	T0.5
BARLEY	0.05	FLUROXYPYR	
EGGS	*0.1	FLUROXYPYR	
GARDEN PEA	*0.1	CEREAL GRAINS	0.2
MAIZE	0.05	EDIBLE OFFAL (MAMMALIAN)	2
MEAT (MAMMALIAN)	*0.1	MEAT (MAMMALIAN)	0.1
MILKS	*0.1	SUGAR CANE (IN THE JUICE)	0.2
OATS	0.05	SWEET CORN (CORN-ON-THE-COB)	0.2
POULTRY, EDIBLE OFFAL OF	*0.1	FLUSILAZOLE	
POULTRY MEAT	*0.1	FLUSILAZOLE	
PULSES	0.05	BANANA	0.2
PEANUT	0.05	GRAPES	0.5
RYE	0.05	POME FRUITS	0.2
TRITICALE	0.05	STONE FRUITS	0.05
WHEAT	*0.05	SUGAR CANE	*0.02
FLUPROPANATE		FLUTRIAFOL	
FLUPROPANATE		FLUTRIAFOL	
EDIBLE OFFAL (MAMMALIAN)	0.1	BARLEY	0.2
MEAT (MAMMALIAN) (IN THE FAT)	0.1	CEREAL GRAINS [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.02
FLUOMETURON		EDIBLE OFFAL (MAMMALIAN)	0.5
SUM OF FLUOMETURON AND 4-TRIFLUOROMETHYLANILINE, EXPRESSED AS FLUOMETURON		EGGS	0.05
CEREAL GRAINS	*0.1	MEAT (MAMMALIAN)	*0.05
CITRUS FRUITS	0.5	MILKS	*0.05
COTTON SEED	*0.1	POULTRY, EDIBLE OFFAL OF	0.05
PINEAPPLE	*0.1	POULTRY, MEAT	0.05
		RAPE SEED	*0.02

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

FLUVALINATE		BERRIES AND OTHER SMALL	0.1
FLUVALINATE, SUM OF ISOMERS		FRUITS	
APPLE	0.1	CITRUS FRUITS	0.1
BRASSICA (COLE OR	0.5	EDIBLE OFFAL (MAMMALIAN)	5
CABBAGE) VEGETABLES		MEAT (MAMMALIAN)	0.1
COTTON SEED	T0.1	MILKS	0.05
HONEY	0.01	POME FRUIT	0.1
NECTARINE	0.1	STONE FRUIT	0.05
TABLE GRAPES	0.05	TREE NUTS	0.1
TOMATO	0.5	TROPICAL AND SUB-	0.2
		TROPICAL FRUIT - INEDIBLE	
		PEEL	
FORMOTHION		GLYPHOSATE	
FORMOTHION		GLYPHOSATE	
CEREAL GRAINS	T*0.05	AVOCADO	*0.05
EDIBLE OFFAL (MAMMALIAN)	T*0.05	BABACO	*0.05
EGGS	T*0.05	BANANA	0.2
FRUIT	T2	BARLEY	20
MEAT (MAMMALIAN)	T*0.05	BERRIES AND OTHER SMALL	*0.05
MILKS	T*0.05	FRUITS	
OILSEED [EXCEPT PEANUT]	T0.1	BULB VEGETABLES	*0.1
PEANUT	T*0.05	CEREAL GRAINS [EXCEPT AS	0.1
PEPPERS, SWEET	T1	OTHERWISE LISTED UNDER	
POULTRY, EDIBLE OFFAL OF	T*0.05	THIS CHEMICAL]	
POULTRY MEAT	T*0.05	CITRUS FRUITS	0.5
TOMATO	T1	COTTON SEED	1
VEGETABLES [EXCEPT AS	T2	COTTON SEED OIL, CRUDE	*0.1
OTHERWISE LISTED UNDER		CUSTARD APPLE	*0.05
THIS CHEMICAL]		EDIBLE OFFAL (MAMMALIAN)	2
		EGGS	*0.05
FOSETYL ALUMINIUM		FIG	*0.05
FOSETYL		FRUITING VEGETABLES,	*0.1
APPLE	1	CUCURBITS	
AVOCADO	5	FRUITING VEGETABLES,	*0.1
DURIAN	5	OTHER THAN CUCURBITS	
PEACH	1	GUAVA	*0.05
PINEAPPLE	5	KIWIFRUIT	*0.05
		LEAFY VEGETABLES	*0.1
GLUFOSINATE AND GLUFOSINATE		LEGUME VEGETABLES	*0.1
AMMONIUM		LITCHI	0.2
SUM OF GLUFOSINATE-AMMONIUM AND 3-		MANGO	*0.05
[HYDROXY(METHYL)-PHOSPHINOYL]		MEAT (MAMMALIAN)	*0.1
PROPIONIC ACID, EXPRESSED AS			
GLUFOSINATE (FREE ACID)			

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

HEXAZINONE HEXAZINONE		IMAZETHAPYR IMAZETHAPYR	
EDIBLE OFFAL (MAMMALIAN)	*0.1	EDIBLE OFFAL (MAMMALIAN)	0.1
EGGS	*0.05	EGGS	0.1
MEAT (MAMMALIAN)	*0.1	LEGUME VEGETABLES	0.1
MILKS	*0.05	MEAT (MAMMALIAN)	0.1
PINEAPPLE	1	MILKS	0.1
POULTRY, EDIBLE OFFAL OF	0.1	PEANUT	0.1
POULTRY MEAT	0.1	POULTRY, EDIBLE OFFAL OF	0.1
SUGAR CANE	*0.1	POULTRY MEAT	0.1
		PULSES	0.1
HEXYTHIAZOX HEXYTHIAZOX		IMIDACLOPRID SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6- CHLOROPYRIDINYMETHYLENEMOIEITY, EXPRESSED AS IMIDACLOPRID	
BERRIES AND OTHER SMALL FRUITS [EXCEPT GRAPES]	1	APPLE	0.5
POME FRUITS	1	CELERY	0.05
STONE FRUITS	1	CEREAL GRAINS	0.05
		COTTON SEED	T*0.02
HYDROGEN PHOSPHIDE <i>SEE PHOSPHINE</i>		EGGS	*0.02
		EDIBLE OFFAL (MAMMALIAN)	0.05
IMAZALIL IMAZALIL		FRUITING VEGETABLES, CUCURBITS	0.2
CHICKEN, EDIBLE OFFAL OF	*0.01	FRUITING VEGETABLES, OTHER THAN CUCURBITS	0.5
CHICKEN MEAT	*0.01	LUPIN (DRY)	0.05
CITRUS FRUITS	10	MAIZE	0.02
POME FRUITS	5	MEAT (MAMMALIAN)	*0.02
POTATO	5	MILKS	*0.02
		POTATO	0.5
IMAZAPIC SUM OF IMAZAPIC AND ITS HYDROXYMETHYL DERIVATIVE		POULTRY, EDIBLE OFFAL OF	*0.02
EDIBLE OFFAL (MAMMALIAN)	0.05	POULTRY MEAT	*0.02
EGGS	0.01	RAPE SEED	0.05
MEAT (MAMMALIAN) (IN THE FAT)	0.05	SORGHUM	0.02
MILKS	0.01	STONE FRUITS	0.5
POULTRY, EDIBLE OFFAL OF	0.01	SUGAR CANE	0.02
POULTRY MEAT	0.01	SUNFLOWER SEED	0.02
SUGAR CANE	0.05	SWEET POTATO	0.05
		IMIDOCARB (DIPROPIONATE SALT) IMIDOCARB	
		CATTLE, EDIBLE OFFAL OF	5

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

CATTLE MEAT	1	EDIBLE OFFAL (MAMMALIAN)	*0.1
CATTLE MILK	0.2	GRAPES	20
INORGANIC BROMIDE		HERBS	5
BROMIDE ION		KIWIFRUIT	10
AVOCADO	75	LETTUCE, HEAD	5
CEREAL GRAINS	50	LETTUCE, LEAF	5
CITRUS FRUITS	30	LUPIN (DRY)	*0.1
DATES, DRIED	100	MACADAMIA NUTS	0.2
DRIED FRUITS [EXCEPT AS	30	MEAT (MAMMALIAN)	*0.1
OTHERWISE LISTED UNDER		MILKS	*0.1
THIS CHEMICAL]		PASSIONFRUIT	10
DRIED GRAPES	100	PEANUT	0.05
DRIED HERBS	400	POME FRUITS	3
DRIED PEACH	50	POTATO	*0.05
FIGS, DRIED	250	RAPE SEED	1
FRUIT [EXCEPT AS OTHERWISE	20	SOYA BEAN (DRY)	0.05
LISTED UNDER THIS		STONE FRUITS	10
CHEMICAL]		TARO	*0.05
PEPPERS, SWEET	50	TOMATO	2
PRUNES	20	TURMERIC ROOT	5
SPICES	400	ISOEUGENOL	
STRAWBERRY	30	ISOEUGENOL, SUM OF CIS- AND TRANS-	
VEGETABLES [EXCEPT	20	ISOMERS	
AS OTHERWISE LISTED UNDER		DIADROMOUS FISH (WHOLE	100
THIS CHEMICAL]		COMMODITY)	
IOXYNIL		FRESHWATER FISH (WHOLE	100
IOXYNIL		COMMODITY)	
LEEK	0.02	MARINE FISH (WHOLE	100
ONION, BULB	0.02	COMMODITY)	
SUGAR CANE	0.02	ISOFENPHOS	
SUGAR CANE MOLASSES	0.02	ISOFENPHOS	
IPIODIONE		BANANA	*0.02
IPIODIONE		SUGAR CANE	*0.01
BEANS [EXCEPT BROAD BEAN	0.2	IVERMECTIN	
AND SOYA BEAN]		IVERMECTIN, SUM OF ISOMERS	
BERRIES AND OTHER SMALL	12	CATTLE KIDNEY	0.01
FRUITS [EXCEPT GRAPES]		CATTLE LIVER	0.1
BROAD BEAN (GREEN PODS	0.2	CATTLE MEAT (IN THE FAT)	0.04
AND IMMATURE SEEDS)		CATTLE MILK	0.02
CELERY	2	DEER KIDNEY	0.01
		DEER LIVER	0.01

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

DEER MEAT (IN THE FAT)	0.01		
HORSE, EDIBLE OFFAL OF	0.01		
HORSE MEAT	0.01		
PIG KIDNEY	0.01		
PIG LIVER	0.01		
PIG MEAT (IN THE FAT)	0.02		
SHEEP KIDNEY	0.01		
SHEEP LIVER	0.01		
SHEEP MEAT (IN THE FAT)	0.05		
KITASAMYCIN		LINCOMYCIN	
INHIBITORY SUBSTANCE, IDENTIFIED AS KITASAMYCIN		INHIBITORY SUBSTANCE, IDENTIFIED AS LINCOMYCIN	
EGGS	*0.2	EDIBLE OFFAL (MAMMALIAN)	0.1
PIG, EDIBLE OFFAL OF	*0.2	[EXCEPT SHEEP, EDIBLE OFFAL OF]	
PIG MEAT	*0.2	GOAT MILK	*0.1
POULTRY, EDIBLE OFFAL OF	*0.2	MEAT (MAMMALIAN)	0.1
POULTRY MEAT	*0.2	[EXCEPT SHEEP MEAT]	
LASALOCID		LINDANE	
LASALOCID		LINDANE	
EDIBLE OFFAL (MAMMALIAN)	*0.05	FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.5
EGGS	*0.05	MEAT (MAMMALIAN) (IN THE FAT)	2
MEAT (MAMMALIAN)	*0.05	MILKS (IN THE FAT)	0.2
POULTRY, EDIBLE OFFAL OF	*0.05	LINURON	
POULTRY MEAT	*0.05	SUM OF LINURON PLUS 3,4- DICHLOROANILINE, EXPRESSED AS LINURON	
LENACIL		CEREAL GRAINS	*0.05
LENACIL		CORIANDER, SEED	0.2
STRAWBERRY	T*0.04	EDIBLE OFFAL (MAMMALIAN)	*0.05
LUFENURON		EGGS	0.05
LUFENURON		HERBS	0.05
COTTON SEED	0.02	MEAT (MAMMALIAN)	*0.05
LEVAMISOLE		MILKS	*0.05
LEVAMISOLE		POULTRY, EDIBLE OFFAL OF	0.05
EDIBLE OFFAL (MAMMALIAN)	1	POULTRY MEAT	0.05
EGGS	1	TURMERIC ROOT	0.05
GOAT MILK	0.1	VEGETABLES	*0.05
MEAT (MAMMALIAN)	0.1	MADURAMICIN	
MILKS [EXCEPT GOAT MILK]	0.3	MADURAMICIN	
POULTRY, EDIBLE OFFAL OF	0.1	POULTRY, EDIBLE OFFAL OF	1
POULTRY MEAT	0.1	POULTRY MEAT	0.1

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

MAGNESIUM PHOSPHIDE <i>SEE PHOSPHINE</i>		VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	2
MALATHION <i>SEE MALDISON</i>		WHEAT BRAN, UNPROCESSED	20
MALDISON MALDISON		MALEIC HYDRAZIDE SUM OF FREE AND CONJUGATED MALEIC HYDRAZIDE, EXPRESSED AS MALEIC HYDRAZIDE	
BEANS (DRY)	8	GARLIC	15
BLACKCURRANTS	2	ONION, BULB	15
BLUEBERRIES	0.5	POTATO	50
CAULIFLOWER	0.5		
CEREAL GRAINS	8	MANCOZEB <i>SEE DITHIOCARBAMATES</i>	
CHARD (SILVER BEET)	0.5		
CITRUS FRUITS	4	MCPA MCPA	
DRIED FRUITS	8	CEREAL GRAINS	*0.02
EDIBLE OFFAL (MAMMALIAN)	1	EDIBLE OFFAL (MAMMALIAN)	*0.05
EGG PLANT	0.5	EGGS	*0.05
EGGS	1	MEAT (MAMMALIAN)	*0.05
FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	2	MILKS	*0.05
GARDEN PEA	0.5	POULTRY, EDIBLE OFFAL OF	*0.05
GRAPES	8	POULTRY MEAT	*0.05
KALE	3		
KOHLRABI	0.5	MCPB MCPB	
LENTIL (DRY)	8	CEREAL GRAINS	*0.02
MEAT (MAMMALIAN) (IN THE FAT)	1	EDIBLE OFFAL (MAMMALIAN)	*0.05
MILKS (IN THE FAT)	1	EGGS	*0.05
PEANUT	8	LEGUME VEGETABLES	*0.02
PEAR	0.5	MEAT (MAMMALIAN)	*0.05
PEPPERS, SWEET	0.5	MILKS	*0.05
POULTRY, EDIBLE OFFAL OF	1	POULTRY, EDIBLE OFFAL OF	*0.05
POULTRY MEAT (IN THE FAT)	1	POULTRY MEAT	*0.05
ROOT AND TUBER	0.5	PULSES	*0.02
VEGETABLES			
STRAWBERRY	1	MEBENDAZOLE MEBENDAZOLE	
TOMATO	3	EDIBLE OFFAL (MAMMALIAN)	*0.02
TREE NUTS	8	MEAT (MAMMALIAN)	*0.02
TURNIP, GARDEN	0.5	MILKS	0.02

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

MECOPROP MECOPROP		VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.1
CEREAL GRAINS	*0.05		
EDIBLE OFFAL (MAMMALIAN)	*0.05		
EGGS	*0.05		
MEAT (MAMMALIAN)	*0.05		
MILKS	*0.05		
POULTRY, EDIBLE OFFAL OF	*0.05		
POULTRY MEAT	*0.05		
MEFENPYR-DIETHYL MEFENPYR-DIETHYL		METALDEHYDE METALDEHYDE	
CEREAL GRAINS	0.01	FRUIT	1
EDIBLE OFFAL (MAMMALIAN)	0.05	HERBS	1
EGGS	0.01	VEGETABLES	1
MEAT (MAMMALIAN)	0.05	TURMERIC ROOT	1
MILKS	0.01		
POULTRY, EDIBLE OFFAL OF	0.05	METHABENZTHIAZURON METHABENZTHIAZURON	
POULTRY MEAT	0.05	CEREAL GRAINS	*0.05
		GRAPES	0.1
MEPIQUAT MEPIQUAT		LEEK	0.05
COTTON SEED	1	ONION, BULB	*0.05
COTTON SEED OIL, CRUDE	0.2	METHACRIFOS METHACRIFOS	
EDIBLE OFFAL (MAMMALIAN)	0.1	BARLEY	T10
EGGS	0.05	PEAS (DRY)	5
MEAT (MAMMALIAN)	0.1	WHEAT	T10
MILKS	0.05	WHEAT BRAN, UNPROCESSED	T20
POULTRY, EDIBLE OFFAL OF	0.1	WHEAT GERM	T30
POULTRY MEAT	0.1	METHAM <i>SEE DITHIOCARBAMATES</i>	
		METHAM-SODIUM <i>SEE METHAM</i>	
METALAXYL METALAXYL		METALAXYL METALAXYL	
AVOCADO	0.5	METHAMIDOPHOS <i>SEE ALSO ACEPHATE</i>	
BULB VEGETABLES	0.1	BANANAS	0.2
FRUITING VEGETABLES,	0.2	BANANAS, DWARF	0.2
CUCURBITS		BRASSICA (COLE OR CABBAGE VEGETABLES)	1
GRAPES	1	CELERY	2
LEAFY VEGETABLES	0.3	CITRUS FRUITS	0.5
MACADAMIA NUTS	1	COTTON SEED	0.1
PINEAPPLE	0.1	CUCUMBER	0.5
POME FRUITS	0.2	EGG PLANT	1
STONE FRUITS	0.2		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

HOPS, DRY	5	MACADAMIA NUTS	*0.01
LETTUCE, HEAD	1	MANDARINS	5
LETTUCE, LEAF	1	MANGO	2
LUPIN (DRY)	0.5	MEAT (MAMMALIAN)	*0.05
MILKS	*0.01	[EXCEPT CATTLE MEAT (IN THE FAT)]	
PEACH	1	MILKS (IN THE FAT)	0.5
PEANUT	*0.02	OILSEED	1
PEPPERS, SWEET	2	ONION, BULB	*0.01
POTATO	0.25	PASSIONFRUIT	0.2
RAPE SEED	0.1	PEAR	0.2
SOYA BEAN (DRY)	0.1	POULTRY, EDIBLE OFFAL OF	*0.05
SUGAR BEET	0.05	POULTRY MEAT	*0.05
TOMATO	2	PULSES	0.1
TREE TOMATO (TAMARILLO)	*0.01	ROOT AND TUBER	*0.01
METHAZOLE		VEGETABLES	
METHAZOLE		STONE FRUITS	*0.01
ONION, BULB	T*0.1	STRAWBERRY	*0.01
METHIDATHION		TOMATO	0.1
METHIDATHION		VEGETABLE OILS, EDIBLE	0.1
APPLE	0.2	VEGETABLES [EXCEPT AS	0.1
AVOCADO	0.5	OTHERWISE LISTED UNDER	
BRASSICA (COLE OR	0.1	THIS CHEMICAL]	
CABBAGE) VEGETABLES		METHIOCARB	
CATTLE, EDIBLE OFFAL OF	0.5	SUM OF METHIOCARB, ITS SULFOXIDE AND	
CATTLE MEAT (IN THE FAT)	0.5	SULFONE, EXPRESSED AS METHIOCARB	
CEREAL GRAINS	*0.01	FRUIT [EXCEPT AS OTHERWISE	0.1
CITRUS FRUITS [EXCEPT	2	LISTED UNDER THIS	
MANDARINS]		CHEMICAL]	
CUSTARD APPLE	0.2	GRAPES	0.5
EDIBLE OFFAL (MAMMALIAN)	0.05	VEGETABLES	0.1
[EXCEPT CATTLE, EDIBLE		WINE	0.1
OFFAL OF]		METHOMYL	
EGGS	*0.05	SUM OF METHOMYL AND METHYL	
FRUITING VEGETABLES,	0.1	HYDROXYTHIOACETIMIDATE ('METHOMYL	
OTHER THAN CUCURBITS		OXIME'), EXPRESSED AS METHOMYL	
GARLIC	*0.01	SEE ALSO THIODICARB	
GRAPES	0.5	APPLE	1
LEGUME VEGETABLES	0.1	AVOCADO	0.05
LETTUCE, HEAD	1	BLACKBERRIES	2
LETTUCE, LEAF	1	BLUEBERRIES	2
LONGAN	0.5	CABBAGES, HEAD	1
		CEREAL GRAINS	*0.1

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

CHERRIES	2	METHYL BENZOQUATE	
CITRUS FRUITS	1	METHYL BENZOQUATE	
COTTON SEED	*0.1	POULTRY, EDIBLE OFFAL OF	0.1
DRIED GRAPES	*0.05	POULTRY MEAT	0.1
EDIBLE OFFAL (MAMMALIAN)	*0.05		
EGGS	*0.02	METHYL BROMIDE	
FRUITING VEGETABLES, OTHER THAN CUCURBITS	1	METHYL BROMIDE	
GINGER, ROOT	*0.1	CEREAL GRAINS	50
GRAPES	2	DRIED FRUITS	0.05
HOPS, DRY	0.5	FRUIT	0.05
LEAFY VEGETABLES	1	HERBS	0.05
LEGUME VEGETABLES	1	SPICES	0.05
LINSEED	*0.1	VEGETABLES	0.05
MEAT (MAMMALIAN)	0.05	METIRAM	
MILKS	0.05	SEE DITHIOCARBAMATES	
MINTS	0.5		
NECTARINE	1	METOLACHLOR	
PEACH	1	METOLACHLOR	
PEANUT	*0.05	ASPARAGUS	0.02
PEAR	3	BEANS, EXCEPT BROAD BEAN AND SOYA BEAN	0.02
PLANTAGO OVATA SEED	0.05	BRASSICA (COLE OR CABBAGE) VEGETABLES	*0.02
POPPY SEED	*0.05	BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	0.05
POTATO	1	CEREAL GRAINS [EXCEPT MAIZE AND SORGHUM]	*0.01
POULTRY, EDIBLE OFFAL OF	*0.02	COTTON SEED	*0.05
POULTRY MEAT	*0.02	EDIBLE OFFAL (MAMMALIAN)	0.5
PULSES	1	FRUITING VEGETABLES, CUCURBITS	*0.05
RAPE SEED	0.5	MAIZE	0.1
SESAME SEED	*0.1	MEAT (MAMMALIAN)	*0.05
STRAWBERRY	0.5	MILKS	*0.05
SUNFLOWER SEED	*0.1	PEANUT	*0.05
SWEET CORN (CORN-ON-THE- COB)	0.1	RAPE SEED	*0.02
METHOPRENE		SAFFLOWER SEED	*0.05
METHOPRENE, SUM OF CIS- AND TRANS- ISOMERS		SESAME SEEDS	0.05
CATTLE MILK	0.1	SORGHUM	*0.05
CEREAL GRAINS	2	SOYA BEAN (DRY)	*0.05
EDIBLE OFFAL (MAMMALIAN)	0.01	SUGAR CANE	*0.05
MEAT (MAMMALIAN)	0.3	SUNFLOWER SEED	*0.05
WHEAT BRAN, UNPROCESSED	5		
WHEAT GERM	10		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

SWEET CORN (KERNELS)	0.1	MEAT (MAMMALIAN)	T*0.05
SWEET POTATO	*0.2		
METOSULAM METOSULAM		MOLINATE MOLINATE	
CEREAL GRAINS	*0.02	RICE	*0.05
EDIBLE OFFAL (MAMMALIAN)	*0.01	MONENSIN MONENSIN	
EGGS	*0.01	CATTLE, EDIBLE OFFAL OF	*0.05
LUPIN (DRY)	*0.02	CATTLE MEAT	*0.05
MEAT (MAMMALIAN)	*0.01	CATTLE MILK	*0.01
MILKS	*0.01	GOAT, EDIBLE OFFAL OF	*0.05
POULTRY, EDIBLE OFFAL OF	*0.01	GOAT MEAT	*0.05
POULTRY MEAT	*0.01	POULTRY, EDIBLE OFFAL OF	0.5
METRIBUZIN METRIBUZIN		POULTRY MEAT (IN THE FAT)	0.5
ASPARAGUS	0.2	MONOCROTOPHOS MONOCROTOPHOS	
CEREAL GRAINS	*0.05	APPLE	0.5
EDIBLE OFFAL (MAMMALIAN)	*0.05	BANANA	0.5
EGGS	*0.05	BEANS, EXCEPT BROAD BEAN AND SOYA BEAN	0.2
MEAT (MAMMALIAN)	*0.05	BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	0.2
MILKS	*0.05	CEREAL GRAINS	*0.02
PEAS, SHELLED	*0.05	COTTON SEED	0.1
POTATO	*0.05	EDIBLE OFFAL (MAMMALIAN)	*0.02
POULTRY, EDIBLE OFFAL OF	*0.05	EGGS	*0.02
POULTRY MEAT	*0.05	MEAT (MAMMALIAN)	*0.02
PULSES [EXCEPT SOYA BEAN (DRY)]	*0.01	MILKS	0.002
SOYA BEAN (DRY)	*0.05	PEAR	0.5
TOMATO	0.1	POTATO	0.1
METSULFURON-METHYL METSULFURON-METHYL		POULTRY, EDIBLE OFFAL OF	*0.02
CEREAL GRAINS	*0.02	POULTRY MEAT	*0.02
EDIBLE OFFAL (MAMMALIAN)	*0.1	SWEET CORN (CORN-ON-THE- COB)	*0.01
MEAT (MAMMALIAN)	*0.1	TOMATO	0.5
MILKS	*0.1	VEGETABLE OILS, EDIBLE	*0.05
SAFFLOWER SEED	*0.02	MORANTEL MORANTEL	
MEVINPHOS MEVINPHOS		CATTLE, EDIBLE OFFAL OF	2
BRASSICA (COLE OR CABBAGE) VEGETABLES	T0.25	GOAT, EDIBLE OFFAL OF	2
EDIBLE OFFAL (MAMMALIAN)	T*0.05		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

MEAT (MAMMALIAN)	0.3	ALMONDS	*0.1
MILKS	*0.1	BERRIES AND OTHER SMALL FRUITS	*0.1
PIG, EDIBLE OFFAL OF	5	STONE FRUITS	*0.1
SHEEP, EDIBLE OFFAL OF	2	TOMATO	*0.1
MOXIDECTIN MOXIDECTIN		NAPTALAM NAPTALAM	
CATTLE, EDIBLE OFFAL OF	0.5	FRUITING VEGETABLES, CUCURBITS	*0.1
CATTLE MEAT (IN THE FAT)	1	NARASIN NARASIN	
CATTLE MILK (IN THE FAT)	2	CATTLE, EDIBLE OFFAL OF	0.05
DEER MEAT (IN THE FAT)	1	CATTLE MEAT	0.05
DEER, EDIBLE OFFAL OF	0.2	POULTRY, EDIBLE OFFAL OF	0.1
SHEEP, EDIBLE OFFAL OF	0.05	POULTRY MEAT	0.1
SHEEP MEAT (IN THE FAT)	0.5	NEOMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS NEOMYCIN	
MSMA TOTAL ARSENIC, EXPRESSED AS MSMA		EDIBLE OFFAL (MAMMALIAN)	*0.5
SUGAR CANE	0.3	FATS (MAMMALIAN) [EXCEPT MILK FATS]	*0.02
MYCLOBUTANIL MYCLOBUTANIL		MEAT (MAMMALIAN)	*0.5
GRAPES	1	MILKS (IN THE FAT)	*0.02
POME FRUITS	0.5	NETOBIMIN SEE ALBENDAZOLE	
NAPHTHALENE ACETIC ACID 1-NAPHTHELENE ACETIC ACID		NICARBAZIN NICARBAZIN	
APPLE	1	POULTRY, EDIBLE OFFAL OF	20
PEAR	1	POULTRY MEAT	5
PINEAPPLE	1	NITROTHAL-ISOPROPYL NITROTHAL-ISOPROPYL	
NAPHTHALOPHOS NAPHTHALOPHOS		APPLE	1
GOAT, EDIBLE OFFAL OF	*0.1	NITROXYNIL NITROXYNIL	
GOAT MEAT	*0.1	CATTLE, EDIBLE OFFAL OF	1
SHEEP, EDIBLE OFFAL OF	*0.01	CATTLE MEAT	1
SHEEP MEAT	*0.01	NAPROPAMIDE NAPROPAMIDE	
NAPHTHOXYACETIC ACID 2-NAPHTHOXYACETIC ACID		NAPROPAMIDE NAPROPAMIDE	
TOMATO	T1	NAPROPAMIDE NAPROPAMIDE	

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

GOAT, EDIBLE OFFAL OF	1	MEAT (MAMMALIAN)	*0.1
GOAT MEAT	1	OMETHOATE	
SHEEP, EDIBLE OFFAL OF	1	OMETHOATE	
SHEEP MEAT	1	SEE ALSO DIMETHOATE	
NORFLURAZON		CEREAL GRAINS	*0.05
NORFLURAZON		EDIBLE OFFAL (MAMMALIAN)	*0.05
CITRUS FRUITS	0.2	EGGS	*0.05
COTTON SEED	0.1	FRUIT	2
GRAPES	0.1	LUPIN (DRY)	0.1
POME FRUITS	*0.2	MEAT (MAMMALIAN)	*0.05
STONE FRUITS	*0.2	MILKS	*0.05
TREE NUTS	*0.2	OILSEED	*0.05
NORGESTOMET		PEPPERS, SWEET	1
NORGESTOMET		POULTRY, EDIBLE OFFAL OF	*0.05
EDIBLE OFFAL (MAMMALIAN)	*0.0001	POULTRY MEAT	*0.05
MEAT (MAMMALIAN)	*0.0001	TOMATO	1
NOVOBIOCIN		VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	2
NOVOBIOCIN		OPP	
CATTLE, EDIBLE OFFAL OF	*0.1	SEE 2-PHENYLPHENOL	
CATTLE MEAT	*0.1	ORYZALIN	
CATTLE MILK	*0.1	ORYZALIN	
ODB		CEREAL GRAINS	*0.01
1,2-DICHLOROBENZENE		FRUIT	0.1
SHEEP, EDIBLE OFFAL OF	*0.01	RAPSEED	0.05
SHEEP MEAT (IN THE FAT)	*0.01	TREE NUTS	0.1
OLAQUINDOX		OXABETRINIL	
SUM OF OLAQUINDOX AND ALL METABOLITES WHICH REDUCE TO 2-(N-2- HYDROXYETHYLCARBAMOYL)-3-METHYL QUINOXALONE, EXPRESSED AS OLAQUINDOX		OXABETRINIL	
PIG, EDIBLE OFFAL OF	0.3	EDIBLE OFFAL (MAMMALIAN)	*0.1
PIG MEAT	0.3	EGGS	*0.1
POULTRY, EDIBLE OFFAL OF	0.3	MEAT (MAMMALIAN)	*0.1
POULTRY MEAT	0.3	MILKS	*0.05
OLEANDOMYCIN		POULTRY, EDIBLE OFFAL OF	*0.1
OLEANDOMYCIN		POULTRY MEAT	*0.1
EDIBLE OFFAL (MAMMALIAN)	*0.1		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

OxADIXYL OXADIXYL			OXYCARBOXIN OXYCARBOXIN	
FRUITING VEGETABLES, CUCURBITS	0.5	BEANS, EXCEPT BROAD BEAN AND SOYA BEAN	5	
GRAPES	2	BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	5	
LETTUCE, HEAD	1			
LETTUCE, LEAF	1	OXYCLOZANIDE OXYCLOZANIDE		
ONION, BULB	0.5	CATTLE, EDIBLE OFFAL OF	2	
OxAMYL SUM OF OXAMYL AND 2-HYDROXYIMINO- N,N-DIMETHYL-2-(METHYLTHIO)- ACETAMIDE, EXPRESSED AS OXAMYL		CATTLE MEAT	0.5	
BANANA	0.2	GOAT, EDIBLE OFFAL OF	2	
CEREAL GRAINS	*0.02	GOAT MEAT	0.5	
EDIBLE OFFAL (MAMMALIAN)	*0.02	MILKS	0.05	
EGGS	*0.02	SHEEP, EDIBLE OFFAL OF	2	
MEAT (MAMMALIAN)	*0.02	SHEEP MEAT	0.5	
MILKS	*0.02	OXYFLUORFEN OXYFLUORFEN		
POULTRY, EDIBLE OFFAL OF	*0.02	CEREAL GRAINS	*0.05	
POULTRY FATS	*0.02	COTTON SEED	T*0.05	
POULTRY MEAT	*0.02	EDIBLE OFFAL (MAMMALIAN)	0.01	
TOMATO	*0.05	EGGS	0.05	
OxFENDAZOLE OxFENDAZOLE		GARLIC	*0.05	
EDIBLE OFFAL (MAMMALIAN)	3	GRAPES	0.05	
MEAT (MAMMALIAN)	*0.1	ONION, BULB	*0.05	
MILKS	0.1	MEAT (MAMMALIAN) (IN THE FAT)	0.01	
OxOLINIC ACID INHIBITORY SUBSTANCE, IDENTIFIED AS OXOLINIC ACID		MILKS	0.01	
SALMON, PACIFIC	*0.01	POME FRUITS	0.05	
OXYCARBOXIN OXYCARBOXIN		POULTRY, EDIBLE OFFAL OF	0.01	
BEANS, EXCEPT BROAD BEAN AND SOYA BEAN	5	POULTRY MEAT (IN THE FAT)	0.2	
BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	5	STONE FRUITS	0.05	
SALMON, PACIFIC	*0.01	TREE NUTS	0.05	
		OXYTETRACYCLINE INHIBITORY SUBSTANCE, IDENTIFIED AS OXYTETRACYCLINE		
		EDIBLE OFFAL (MAMMALIAN)	*0.25	
		EGGS	*0.3	
		MEAT (MAMMALIAN)	*0.25	
		MILKS	*0.1	
		POULTRY, EDIBLE OFFAL OF	*0.25	

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

POULTRY MEAT	*0.25	RICE, POLISHED	0.5
SALMON, PACIFIC	T*0.2	SUGAR CANE	*0.05
OXYTHIOQUINOX OXYTHIOQUINOX		TREE NUTS	*0.05
FRUITING VEGETABLES, CUCURBITS	0.5	VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	*0.05
POME FRUITS	0.5	PARATHION PARATHION	
STONE FRUITS	0.5	APRICOT	1
PACLOBUTRAZOL PACLOBUTRAZOL		CARROT	0.5
ALMONDS	0.05	CEREAL GRAINS	0.5
PECAN	0.005	COTTON SEED	1
POME FRUITS	1	COTTON SEED OIL, CRUDE	0.5
STONE FRUITS	*0.01	EDIBLE OFFAL (MAMMALIAN)	*0.05
TROPICAL AND SUB- TROPICAL FRUITS - INEDIBLE PEEL	*0.01	FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.5
PARAQUAT PARAQUAT CATION		MEAT (MAMMALIAN)	*0.05
CEREAL GRAINS [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICALS]	*0.05	MILKS	*0.05
COTTON SEED	0.2	PEACH	1
COTTON SEED OIL, EDIBLE	0.05	VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.7
EDIBLE OFFAL (MAMMALIAN)	0.5	PARATHION-METHYL PARATHION-METHYL	
EGGS	*0.01	COTTON SEED	1
FRUIT [EXCEPT OLIVES]	*0.05	COTTON SEED OIL, CRUDE	0.05
HOPS, DRY	0.2	EDIBLE OFFAL (MAMMALIAN)	*0.05
MAIZE	0.1	FRUIT	1
MEAT (MAMMALIAN)	*0.05	MEAT (MAMMALIAN)	*0.05
MILKS	*0.01	MILKS	*0.05
OLIVES	1	VEGETABLES	1
PEANUT	*0.01	PARBENDAZOLE PARBENDAZOLE	
PEANUT, WHOLE	*0.01	EDIBLE OFFAL (MAMMALIAN)	*0.1
POTATO	0.2	MEAT (MAMMALIAN)	*0.1
POULTRY, EDIBLE OFFAL OF	*0.05	MILKS	*0.1
POULTRY MEAT	*0.05		
PULSES	1		
RICE	10		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

PEBULATE PEBULATE		PERMETHRIN PERMETHRIN, SUM OF ISOMERS	
FRUITING VEGETABLES, OTHER THAN CUCURBITS	*0.1	BRASSICA (COLE OR CABBAGE) VEGETABLES [EXCEPT BRUSSELS SPROUTS]	1
PENCONAZOLE PENCONAZOLE		BRUSSELS SPROUTS	2
BRUSSELS SPROUTS	0.05	CELERY	5
GRAPES	0.1	CEREAL GRAINS	2
POME FRUITS	0.1	CHERVIL	5
PENCYCURON PENCYCURON		COMMON BEAN (DRY)	0.1
POTATO	0.05	COMMON BEAN (PODS AND/OR IMMATURE SEEDS)	0.5
PENDIMETHALIN PENDIMETHALIN		COTTON SEED	0.2
ASSORTED TROPICAL AND SUB-TROPICAL FRUITS - INEDIBLE PEEL	0.05	EDIBLE OFFAL (MAMMALIAN) [EXCEPT GOAT, EDIBLE OFFAL OF]	0.1
BARLEY	*0.05	EGGS	0.1
BERRIES AND OTHER SMALL FRUITS	*0.05	GALANGAL, RHIZOMES	5
BRASSICA (COLE OR CABBAGE) VEGETABLES	*0.05	GOAT, EDIBLE OFFAL OF	0.5
BULB VEGETABLES	*0.05	HERBS	5
CITRUS FRUITS	*0.05	KIWIFRUIT	2
LEAFY VEGETABLES	*0.05	LETTUCE, HEAD	5
LEGUME VEGETABLES	*0.05	LETTUCE, LEAF	5
MAIZE	*0.05	LINSEED	0.1
OILSEED	*0.05	LUPIN (DRY)	0.1
POME FRUITS	*0.05	MEAT (MAMMALIAN) (IN THE FAT)	0.1
PULSES	*0.05	MILKS (IN THE FAT)	0.05
RICE	*0.05	MUNG BEAN (DRY)	0.1
ROOT AND TUBER VEGETABLES	*0.05	MUSHROOMS	2
STONE FRUITS	*0.05	POTATO	0.05
SUGAR CANE	*0.05	POULTRY, EDIBLE OFFAL OF	0.1
SWEET CORN (CORN-ON-THE- COB)	*0.05	POULTRY MEAT (IN THE FAT)	0.1
TREE NUTS	*0.05	RAPE SEED	0.2
WHEAT	*0.05	RUCOLA, ROCKET	5
		SOYA BEAN (DRY)	0.1
		SUGAR CANE	*0.1
		SUNFLOWER SEED	0.2
		SWEET CORN (CORN-ON-THE- COB)	*0.05
		TOMATO	0.4
		TURMERIC ROOT	5

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

WHEAT BRAN, UNPROCESSED	5		PHORATE SUM OF PHORATE, ITS OXYGEN ANALOGUE, AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS PHORATE	
WHEAT GERM	2			
PHENMEDIPHAM PHENMEDIPHAM				
BEETROOT	*0.1		COTTON SEED	0.5
EDIBLE OFFAL (MAMMALIAN)	*0.1		EDIBLE OFFAL (MAMMALIAN)	*0.05
MEAT (MAMMALIAN)	*0.1		EGGS	*0.05
MILKS	*0.1		MEAT (MAMMALIAN)	*0.05
PHENOTHHRIN SUM OF PHENOTHHRIN (+)CIS- AND (+)TRANS- ISOMERS			MILKS	*0.05
EDIBLE OFFAL (MAMMALIAN)	*0.5		POULTRY, EDIBLE OFFAL OF	*0.05
EGGS	*0.5		POULTRY MEAT	*0.05
MEAT (MAMMALIAN)	*0.5		VEGETABLES	0.5
MILKS	*0.05		PHOSMET SUM OF PHOSMET AND ITS OXYGEN ANALOGUE, EXPRESSED AS PHOSMET	
POULTRY, EDIBLE OFFAL OF	0.5		CATTLE, EDIBLE OFFAL OF	1
POULTRY MEAT	0.5		CATTLE MEAT (IN THE FAT)	1
WHEAT	2		CEREAL GRAINS	*0.05
WHEAT BRAN, UNPROCESSED	5		GOAT, EDIBLE OFFAL OF	*0.05
WHEAT GERM	5		GOAT MEAT	*0.05
2-PHENYLPHENOL SUM OF 2-PHENYLPHENOL AND 2- PHENYLPHENATE, EXPRESSED AS 2- PHENYLPHENOL			KIWIFRUIT	15
CARROT	20		MILKS (IN THE FAT)	0.2
CHERRIES	3		PIG, EDIBLE OFFAL OF	0.1
CITRUS FRUITS	10		PIG MEAT	0.1
CUCUMBER	10		POME FRUITS	1
MELONS [EXCEPT WATERMELON]	10		SHEEP, EDIBLE OFFAL OF	*0.05
NECTARINE	3		SHEEP MEAT	*0.05
PEACH	20		STONE FRUITS	1
PEAR	25		PHOSPHINE ALL PHOSPHIDES, EXPRESSED AS HYDROGEN PHOSPHIDE (PHOSPHINE)	
PEPPERS, SWEET	10		CACAO BEANS	*0.01
PINEAPPLE	10		CEREAL GRAINS	*0.1
PLUMS (INCLUDING PRUNES)	15		DRIED FOODS [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	*0.01
SWEET POTATO	15		DRIED FRUITS	*0.01
TOMATO	10		DRIED VEGETABLES	*0.01
			HONEY	*0.01
			OILSEED	*0.01

SCHEDULE 1 – MAXIMUM RESIDUE LIMITS

PEANUT	*0.01	DRIED FRUITS	8
SPICES	*0.01	DRIED VEGETABLES	8
TREE NUTS	*0.01	EDIBLE OFFAL (MAMMALIAN)	*0.1
PHOSPHOROUS ACID		EGGS	0.1
PHOSPHOROUS ACID		FRUIT	8
APPLE	50	MEAT (MAMMALIAN)	0.1
AVOCADO	100	OILSEED	8
CHESTNUTS	50	POULTRY, EDIBLE OFFAL OF	0.5
CITRUS FRUITS	100	POULTRY MEAT	0.5
CUCURBITS	25	TREE NUTS	8
DURIAN	100	VEGETABLES	8
EDIBLE OFFAL (MAMMALIAN)	5	WHEAT GERM	50
GRAPE LEAVES	300	PIRIMICARB	
GRAPES	50	SUM OF PIRIMICARB, DIMETHYL- PIRIMICARB AND N-FORMYL- (METHYLAMINO) ANALOGUE AND DIMETHYLFORMAMIDO-PIRIMICARB, EXPRESSED AS PIRIMICARB	
MEAT (MAMMALIAN)	1	CEREAL GRAINS	*0.02
PEACH	100	COTTON SEED	0.05
PINEAPPLE	50	COTTON SEED OIL, CRUDE	T0.1
PLUMS	100	EDIBLE OFFAL (MAMMALIAN)	*0.1
RASPBERRIES	50	EGGS	*0.1
WALNUTS	50	FRUIT	0.5
PHOXIM		HOPS, DRY	0.5
PHOXIM		LUPIN (DRY)	*0.02
PIG, EDIBLE OFFAL OF	*0.01	MEAT (MAMMALIAN)	*0.1
PIG FAT	0.5	MILKS	*0.1
PIG MEAT	*0.01	POULTRY, EDIBLE OFFAL OF	*0.1
POTATO	*0.05	POULTRY MEAT	*0.1
PICLORAM		RAPE SEED	0.2
PICLORAM		VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	1
CEREAL GRAINS	0.2	PIRIMIPHOS-ETHYL	
EDIBLE OFFAL (MAMMALIAN)	5	PIRIMIPHOS-ETHYL	
MEAT (MAMMALIAN)	*0.05	BANANA	0.02
MILKS	*0.05	MUSHROOMS	0.1
SUGAR CANE	*0.01		
PIPERONYL BUTOXIDE			
PIPERONYL BUTOXIDE			
CATTLE MILK	0.05		
CEREAL BRAN, UNPROCESSED	40		
CEREAL GRAINS	20		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

PIRIMIPHOS-METHYL PIRIMIPHOS-METHYL		PROCHLORAZ SUM OF PROCHLORAZ AND ITS METABOLITES CONTAINING THE 2,4,6- TRICHLOROPHENOL MOIETY, EXPRESSED AS PROCHLORAZ	
BARLEY	7	AVOCADO	5
CEREAL BRAN, UNPROCESSED	20	BANANA	5
EDIBLE OFFAL (MAMMALIAN)	*0.05	LETTUCE, HEAD	2
EGGS	*0.05	MANGO	5
KIWIFRUIT	2	MUSHROOMS	3
MAIZE	7	PAPAYA (PAWPAW)	5
MEAT (MAMMALIAN)	*0.05	PINEAPPLE	2
MILKS	*0.05	SUGAR CANE	*0.05
MILLET	10	PROCYMIDONE PROCYMIDONE	
OATS	7	BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	10
POULTRY, EDIBLE OFFAL OF	*0.05	BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	10
POULTRY MEAT	*0.05	EDIBLE OFFAL (MAMMALIAN)	*0.01
RICE	10	EGGS	*0.01
RICE, HUSKED	2	GARLIC	5
RICE, POLISHED	1	GRAPES	2
RYE	10	LETTUCE, HEAD	2
SORGHUM	10	LETTUCE, LEAF	2
WHEAT	10	LUPIN (DRY)	*0.01
WHEAT GERM	30	MEAT OF CATTLE, PIGS AND SHEEP (IN THE FAT)	*0.01
POLOXALENE POLOXALENE		MILKS	*0.01
EDIBLE OFFAL (MAMMALIAN)	T2	ONION, BULB	0.2
MEAT (MAMMALIAN)	T2	POME FRUITS	1
MILKS	T0.5	POTATO	0.1
PRAZIQUANTEL PRAZIQUANTEL		POULTRY, EDIBLE OFFAL OF	*0.01
SHEEP, EDIBLE OFFAL OF	*0.05	POULTRY MEAT (IN THE FAT)	*0.01
SHEEP MEAT	*0.05	STONE FRUITS	10
PROCAINE PENICILLIN INHIBITORY SUBSTANCE, IDENTIFIED AS PROCAINE PENICILLIN		STRAWBERRY	5
EDIBLE OFFAL (MAMMALIAN)	*0.1	TOMATO	2
EGGS	*0.03	PROFENOFOS PROFENOFOS	
MEAT (MAMMALIAN)	*0.1	COTTON SEED	1
MILKS	*0.0025	COTTON SEED OIL, EDIBLE	0.3
POULTRY, EDIBLE OFFAL OF	0.1		
POULTRY MEAT	0.1		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

SWEET CORN (KERNELS)	*0.02	CEREAL GRAINS	*0.05
		GARLIC	2.5
PROMACYL		ONION, BULB	2.5
PROMACYL			
CATTLE, EDIBLE OFFAL OF	0.5	PROPAMOCARB	
CATTLE FAT	2	PROPAMOCARB (BASE)	
CATTLE MEAT	0.5	RICE	*0.1
GOAT, EDIBLE OFFAL OF	0.5		
GOAT FAT	2	PROPANIL	
GOAT MEAT	0.5	PROPANIL	
MILKS (IN THE FAT)	4	CATTLE, EDIBLE OFFAL OF	*0.1
SHEEP, EDIBLE OFFAL OF	0.5	CATTLE MEAT	*0.1
SHEEP FAT	2	EGGS	*0.1
SHEEP MEAT	0.5	MILKS	*0.01
		POULTRY, EDIBLE OFFAL OF	3
PROMECARB		POULTRY MEAT	*0.1
PROMECARB		RICE	2
BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	T0.5	SHEEP, EDIBLE OFFAL OF	*0.1
BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	T0.5	SHEEP MEAT	*0.1
CITRUS FRUITS	T1		
FRUITING VEGETABLES, CUCURBITS	T0.5	PROPAQUIZAFOP	
GRAPES	T0.2	PROPAQUIZAFOP AND ACID AND OXOPHENOXY METABOLITES, MEASURED AS 6-CHLORO-2-METHOXYQUINOXALINE, EXPRESSED AS PROPAQUIZAFOP	
ONION, BULB	T0.5	OILSEED	*0.05
STONE FRUITS	T0.5	ONION, BULB	*0.05
		PEAS	*0.05
PROMETRYN		PULSES	*0.05
PROMETRYN			
CATTLE MILK	*0.05	PROPARGITE	
CEREAL GRAINS	*0.1	PROPARGITE	
COTTON SEED	*0.1	APPLE	3
EDIBLE OFFAL (MAMMALIAN)	*0.05	BANANA	3
MEAT (MAMMALIAN)	*0.05	COTTON SEED	0.2
PEANUT	*0.1	CURRENTS, BLACK	3
SUNFLOWER SEED	*0.1	EDIBLE OFFAL (MAMMALIAN)	*0.1
VEGETABLES	*0.1	EGGS	*0.1
		HOPS, WET	T3
PROPACHLOR		MANGOSTEEN	3
PROPACHLOR		MEAT (MAMMALIAN) (IN THE FAT)	*0.1
BEETROOT	*0.05	MILKS	*0.1
BRASSICA (COLE OR CABBAGE) VEGETABLES	0.6		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

PASSIONFRUIT	3	PROPYZAMIDE PROPYZAMIDE	CATTLE, EDIBLE OFFAL OF	*0.2	
PEAR	3		CATTLE MEAT	*0.05	
POULTRY, EDIBLE OFFAL OF	*0.1		EGGS	*0.05	
POULTRY MEAT (IN THE FAT)	*0.1		LETTUCE, HEAD	1	
RAMBUTAN	5		LETTUCE, LEAF	1	
STONE FRUITS	3		MILKS	*0.01	
STRAWBERRY	7		POULTRY, EDIBLE OFFAL OF	*0.05	
VEGETABLES	3		POULTRY MEAT	*0.05	
PROPAZINE PROPAZINE		PROTHIOFOS POTHIOFOS	BANANA	*0.01	
VEGETABLES	*0.1		BRASSICA (COLE OR CABBAGE) VEGETABLES	0.2	
PROPETAMPHOS PROPETAMPHOS			GRAPES	2	
SHEEP, EDIBLE OFFAL OF	*0.01	POME FRUITS	0.05		
SHEEP MEAT (IN THE FAT)	*0.01	PYMETROZINE PYMETROZINE	BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD CABBAGES	0.1	
PROPICONAZOLE PROPICONAZOLE			POTATO	0.02	
AVOCADO	0.02		STONE FRUITS	0.02	
BANANA	0.2		PRAZOPHOS PHYRAZOPHOS	FRUITING VEGETABLES, CUCURBITS	0.2
CEREAL GRAINS	*0.05			PYRETHRINS SUM OF PYRETHRISNS I AND II, CINERINS I AND II AND JASMOLINS I AND II , DETERMINED AFTER CALIBRATION BY MEANS OF THE INTERNATIONAL PYRETHRUM STANDARD	
EDIBLE OFFAL (MAMMALIAN)	1			CEREAL GRAINS	3
GRAPES	1			DRIED FRUITS	1
MEAT (MAMMALIAN)	0.1		DRIED VEGETABLES	1	
MILKS	*0.01	FRUIT	1		
MINT OIL	0.2				
PEANUT	*0.05				
PINEAPPLE	0.05				
POPPY SEED	*0.01				
POULTRY, EDIBLE OFFAL OF	0.1				
POULTRY MEAT	0.1				
STONE FRUITS	2				
SUGAR CANE	*0.02				
PROPINEB SEE DITHIOCARBAMATES					
PROFOXUR PROFOXUR					
POTATO	10				

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

OILSEED	1	EDIBLE OFFAL (MAMMALIAN)	0.02
TREE NUTS	1	EGGS	0.02
VEGETABLES	1	MEAT (MAMMALIAN)	0.02
		MILKS	0.02
		POULTRY, EDIBLE OFFAL OF	0.02
		POULTRY MEAT	0.02
PYRIDABEN PYRIDABEN		QUINTOZENE SUM OF QUINTOZENE , PENTACHLOROANILINE AND METHYL PENTACHOLOROPHENYL SULFIDE, EXPRESSED AS QUINTOZENE	
BANANA	0.5	BANANA	1
GRAPES	5	BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	0.01
POME FRUITS	0.5	BRASSICA (COLE OR CABBAGE) VEGETABLES	0.02
STONE FRUITS	0.5	BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	0.01
STRAWBERRY	1	CELERY	0.3
PYRIDATE SUM OF PYRIDATE AND METABOLITES CONTAINING 6 CHLORO-4-HYDORXYL-3- PHENYL PYRIDAZINE, EXPRESSED AS PYRIDATE		COMMON BEAN (DRY)	0.2
CHICK-PEA (DRY)	*0.1	COTTON SEED	0.03
EDIBLE OFFAL (MAMMALIAN)	*0.2	LETTUCE, HEAD	0.3
EGGS	*0.2	LETTUCE, LEAF	0.3
MEAT (MAMMALIAN)	*0.2	MUSHROOMS	10
MILKS	*0.2	ONION, BULB	0.2
PEANUT	*0.1	PEANUT	0.3
POULTRY, EDIBLE OFFAL OF	*0.2	PEPPERS, SWEET	0.01
POULTRY MEAT	*0.2	POTATO	0.2
PRIRENOX PYRIFENOX		TOMATO	0.1
APPLE	0.1	QINZALOFOP-ETHYL SUM OF QUIZALOFOP-ETHYL AND QUIZALOFOP ID ACID AND OTHER ESTERS, EXPRESSED AS QUIXZALOFOP-ETHYL	
Grapes	0.2	BEETROOT	0.02
PYRIMETHANIL PYRIMETHANIL		CABBAGES, HEAD	*0.01
APPLE	T1.0	CARROT	*0.02
GRAPES	5.0	CATTLE, EDIBLE OFFAL OF	0.2
PEAR	T1.0	CATTLE MEAT	0.2
STRAWBERRY	T5.0	CAULIFLOWER	*0.05
TOMATO	T2.0	CHICKEN, EDIBLE OFFAL OF	*0.05
PYRITHIOBAC SODIUM PYRITHIBOAC SODIUM		CHICKEN EGGS	*0.05
COTTON SEED	*0.01	CHICKEN MEAT	*0.05
COTTON SEED OIL, CRUDE	0.01		
COTTON SEED OIL, EDIBLE	0.01		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

COMMON BEAN (PODS AND IMMATURE SEEDS)	*0.02	PIG, EDIBLE OFFAL OF	*0.1
CUCUMBER	*0.02	PIG MEAT	*0.1
GOAT, EDIBLE OFFAL OF	0.2	POULTRY, EDIBLE OFFAL OF	0.5
GOAT MEAT	0.2	POULTRY MEAT	0.1
GRAPES	*0.02	SETHOXYDIM	
MELONS [EXCEPT WATERMELON]	*0.02	SUM OF SETHOXYDIM AND METABOLITES CONTAINING THE 5-(2-ETHYLTHIOPROPYL)CYCLOHEXENE-3-ONE AND 5-HYDROXYCYCLOHEXENE-3-ONE MOIETIES AND THEIR SULFOXIDES AND SULFOXIDES AND SULFONES, EXPRESSED AS SETHOXYDIM	
MILKS	0.2	ASPARAGUS	1
ONION, BULB	*0.02	BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	*0.1
PEANUT	*0.02	BRASSICA (COLE OR CABBAGE) VEGETABLES	0.1
PINEAPPLE	*0.05	BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	*0.1
POTATO	*0.01	CELERY	0.1
PULSES	0.1	COTTON SEED	0.2
PUMPKINS	*0.02	EDIBLE OFFAL (MAMMALIAN)	*0.05
RADISH	*0.02	EGGS	*0.05
RAPE SEED	*0.02	ENDIVE	0.05
SAFFLOWER SEED	*0.01	FENNEL, BULB	*0.01
SHEEP, EDIBLE OFFAL OF	0.2	FRUITING VEGETABLES, CUCURBITS	*0.1
SHEEP MEAT	0.2	GARLIC	0.3
SUNFLOWER SEED	*0.05	LEEK	0.3
TOMATO	*0.02	LETTUCE, HEAD	0.1
RAFOXANIDE		LETTUCE, LEAF	0.1
RAFOXANIDE		LUPIN (DRY)	0.2
CATTLE, EDIBLE OFFAL OF	0.2	MEAT (MAMMALIAN)	*0.05
CATTLE FAT	0.2	MILKS	*0.05
CATTLE MEAT	0.1	ONION, BULB	0.3
GOAT, EDIBLE OFFAL OF	0.2	PEANUT	2
GOAT FAT	0.2	PEANUT OIL, CRUDE	2
GOAT MEAT	0.1	PEAS	*0.1
SHEEP, EDIBLE OFFAL OF	0.2	POPPY SEED	0.2
SHEEP FAT	0.2	POULTRY, EDIBLE OFFAL OF	*0.05
SHEEP MEAT	0.1	POULTRY MEAT	*0.05
RIMOSULFURON		PULSES [EXCEPT LUPIN (DRY)]	*0.1
RIMOSULFURON			
TOMATO	0.05		
SALINOMYCIN			
SALINOMYCIN			
CATTLE, EDIBLE OFFAL OF	0.5		
CATTLE MEAT	*0.05		
EGGS	*0.02		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

RAPE SEED	0.1	SPINOSAD SUM OF SPINOSYN A AND SPINOSYN D	BRASSICA (COLE OR	0.1
ROOT AND TUBER	1		CABBAGE) VEGETABLES	
VEGETABLES			COTTONSEED	*0.01
SPINACH	*0.1		EDIBLE OFFAL (MAMMALIAN)	0.05
STRAWBERRY	0.1		EGG PLANT	0.1
SUNFLOWER SEED	*0.1		EGGS	0.01
TOMATO	0.1		GRAPE	0.1
SIMAZINE SIMAZINE		LETTUCE, HEAD	2	
ASPARAGUS	*0.1	LETTUCE, LEAF	2	
BROAD BEAN (DRY)	*0.01	MEAT (MAMMALIAN) (IN THE	0.2	
BROAD BEAN (GREEN PODS	*0.01	FAT)		
AND IMMATURE SEEDS)		MILKS	0.02	
CHICK-PEA (DRY)	*0.05	PEPPERS	0.1	
CHICK-PEA (GREEN PODS)	*0.05	POME FRUIT	0.1	
EDIBLE OFFAL (MAMMALIAN)	*0.01	POULTRY MEAT	0.01	
EGGS	*0.01	POULTRY, EDIBLE OFFAL OF	0.01	
FRUIT	*0.1	SPINACH	3	
LUPIN (DRY)	*0.05	SWEET CORN (KERNELS)	0.1	
MEAT (MAMMALIAN)	*0.01	TOMATO	0.1	
MILKS	*0.01	SPIRAMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS SPIRAMYCIN		
POULTRY, EDIBLE OFFAL OF	*0.01	PIG, EDIBLE OFFAL OF	*1	
POULTRY MEAT	*0.01	PIG MEAT	*0.1	
PRANWS	0.01	POULTRY, EDIBLE OFFAL OF	*1	
RAPE SEED	0.02	POULTRY MEAT	*0.1	
SHRIMPS	0.01	STREPTOMYCIN AND DIHYDRODSTREPTOMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS STREPTOMYCIN OR DIHYROSTEREPTOMYCIN		
TREE NUTS	0.1	EDIBLE OFFAL (MAMMALIAN)	*0.3	
SPECTINOMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS SPECTINOMYCIN		EGGS	*0.2	
EDIBLE OFFAL (MAMMALIAN)	1	MEAT (MAMMALIAN)	*0.3	
[EXCEPT SHEEP, EDIBLE OFFAL		MILKS	*0.2	
OF]		POULTRY, EDIBLE OFFAL OF	0.3	
GOAT MILK	2	POULTRY MEAT	0.3	
MEAT (MAMMALIAN)	1			
[EXCEPT SHEEP MEAT]				
POULTRY, EDIBLE OFFAL OF	0.7			
POULTRY MEAT	0.7			

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

SULPHADIAZINE		TOMATO	1
SULPHADIAZINE		TEBUCONAZOLE	
EDIBLE OFFAL (MAMMALIAN)	0.1	TEBUCONAZOLE	
MEAT (MAMMALIAN)	0.1	AVOCADO	0.2
POULTRY, EDIBLE OFFAL OF	0.1	BANANA	0.2
POULTRY MEAT	0.1	BROAD BEAN (DRY)	0.5
SULPHADIMIDINE		BROAD BEAN (GREEN AND IMMATURE SEEDS)	0.5
SULPHADIMIDINE		BULB VEGETABLES	0.01
MEAT (MAMMALIAN)	0.1	CEREAL GRAINS	0.2
EDIBLE OFFAL (MAMMALIAN)	0.1	COTTON SEED	T1
POULTRY, EDIBLE OFFAL OF	0.1	EDIBLE OFFAL (MAMMALIAN)	0.5
POULTRY MEAT	0.1	EGGS	0.1
SULPHAQUINOXALINE		MEAT (MAMMALIAN)	0.1
SULPHAQUINOXALINE		MILKS	0.05
POULTRY, EDIBLE OFFAL OF	T0.1	ONION, BULB	0.01
POULTRY MEAT	T0.1	PAPAYA (PAWPAWS)	0.2
SULPHATROXOZOLE		PEANUT	0.1
SULPHATROXOZOLE		PEAS	0.5
CATTLE MILK	0.1	POULTRY, EDIBLE OFFAL OF	0.5
EDIBLE OFFAL (MAMMALIAN)	0.1	POULTRY MEAT	0.1
MEAT (MAMMALIAN)	0.1	TEBUFENOZIDE	
SULPHOSULFURON		TEBUFENOZIDE	
SUM OF SULFOSURON AND ITS MEATBOLITES WHICH CAN BE HYDROLYSED TO 2-(ETHYLSULFONYL)IMIDAZO[1,2-A]PYRIDINE, EXPRESSED AS SULFOSULFURON		APPLES	2
EDIBLE OFFAL (MAMMALIAN)	0.005	AVOCADO	0.1
EGGS	0.005	BLUEBERRIES	2
MEAT (MAMMALIAN)	0.005	DRIED GRAPES	T8
MILKS	0.005	GRAPES	2
POULTRY, EDIBLE OFFAL OF	0.005	ORANGES, SWEET, SOUR	1
POULTRY MEAT	0.005	POME FRUITS	T2
WHEAT	0.005	TEBUFENPYRAD	
SULPROFOS		TEBUFENPYRAD	
SULPROFOS		PEACH	1
COTTON SEED	0.2	POME FRUITS	1
PEPPERS, SWEET	0.2		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

TEBUTHIURON		BROAD BEAN (GREEN PODS AND IMMATURE SEEDS)	*0.1
SUM OF TEBUTHIURON, AND HYDROXYDIMETHYLETHYL, N-DIMETHYL AND HYDROXY METHYLAMINE METABOLITES, EXPRESSED AS TEBUTHIURON		CEREAL GRAINS	*0.1
EDIBLE OFFAL (MAMMALIAN)	2	EDIBLE OFFAL (MAMMALIAN)	*0.05
MEAT (MAMMALIAN)	0.5	EGGS	*0.05
MILKS	0.2	MEAT (MAMMALIAN) (IN THE FAT)	0.1
TEMEPHOS		MILKS (IN THE FAT)	0.1
SUM OF TEMEPHOS AND TEMEPHOS SULFOXIDE, EXPRESSED AS TEMEPHOS		PEAS	*0.1
CATTLE, EDIBLE OFFAL OF	T2	POTATO	*0.1
CATTLE MEAT (IN THE FAT)	5	POULTRY, EDIBLE OFFAL OF	*0.05
SHEEP, EDIBLE OFFAL OF	0.5	POULTRY MEAT (IN THE FAT)	0.1
SHEEP MEAT (IN THE FAT)	3	SUGAR CANE	*0.05
TERBACIL		TETRACHLORVINPHOS	
TERBACIL		TETRACHLORVINPHOS	
ALMONDS	0.5	EDIBLE OFFAL (MAMMALIAN)	0.05
PEPPERMINT OIL	0.1	LEAFY VEGETABLES	2
POME FRUITS	*0.04	MEAT (MAMMALIAN)	0.05
STONE FRUITS	*0.04	MILKS (IN THE FAT)	0.05
TERBUFOS		TETRACYCLINE	
SUM OF TERBUFOS, ITS OXYGEN ANALOGUE AND THEIR SULFOXIDES AND SULFONES, EXPRESSED AS TERBUFOS		INHIBITORY SUBSTANCE, IDENTIFIED AS TETRACYCLINE	
BANANA	0.05	MILKS	*0.1
CATTLE, EDIBLE OFFAL OF	*0.05	TETRADIFON	
CATTLE MEAT	*0.05	TETRADIFON	
CATTLE MILK	*0.01	COTTON SEED	5
CEREAL GRAINS	*0.01	FRUIT	5
EGGS	*0.01	HOPS, DRY	5
PEANUT	*0.05	VEGETABLES	5
POULTRY, EDIBLE OFFAL OF	*0.05	THIABENDAZOLE	
POULTRY MEAT	*0.05	THIABENDAZOLE OR, IN THE CASE OF ANIMAL PRODUCTS, SUM OF THIABENDAZOLE AND 5-HYDROXYTHIABENDAZOLE, EXPRESSED AS THIABENDAZOLE	
SUNFLOWER SEED	*0.05	APPLE	10
TERBUTRYN		BANANA	3
TERBUTRYN		CITRUS FRUITS	10
BEANS [EXCEPT BROAD BEAN AND SOYA BEAN]	*0.1	EDIBLE OFFAL (MAMMALIAN)	0.2
		MEAT (MAMMALIAN)	0.2

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

MILKS	0.05	SWEET CORN (CORN-ON-THE-COB)	*0.1
MUSHROOMS	0.5	SWEET CORN (KERNELS)	0.1
PEAR	10	TOMATO	2
POTATO	5		
THIDAZURON THIDAZURON		THIOMETON SUM OF THIOMETON, ITS SULFOXIDE AND SULFONE, EXPRESSED AS THIOMETON	
COTTON SEED	*0.5	CEREAL GRAINS	1
EDIBLE OFFAL (MAMMALIAN)	*0.05	EDIBLE OFFAL (MAMMALIAN)	*0.05
MEAT (MAMMALIAN)	*0.05	EGGS	*0.05
MILKS	*0.01	FRUIT	1
THIFENSULFURON THIFENSULFURON		LUPIN (DRY)	0.5
CEREAL GRAINS [EXCEPT MAIZE, RICE]	*0.02	MEAT (MAMMALIAN)	*0.05
EDIBLE OFFAL (MAMMALIAN)	*0.01	MILKS	*0.05
EGGS	*0.01	OILSEED	*0.05
MEAT (MAMMALIAN)	*0.01	POULTRY, EDIBLE OFFAL OF	*0.05
MILKS	0.01	POULTRY MEAT	*0.05
POULTRY, EDIBLE OFFAL OF	*0.01	VEGETABLES	1
POULTRY MEAT	*0.01	THIOPHANATE <i>SEE</i> CARBENDAZIM	
THIOBENCARB THIOBENCARB		THIOPHANATE-METHYL <i>SEE</i> CARBENDAZIM	
RICE	*0.05	THIRAM <i>SEE</i> DITHIOCARBAMATES	
THIODICARB SUM OF THIODICARB, METHOMYL AND METHOMYLOXIME, EXPRESSED AS THIODICARB <i>SEE</i> ALSO METHOMYL		TIAMULIN TIAMULIN	
BRASSICA LEAFY VEGETABLES	1	PIG, EDIBLE OFFAL OF	*0.1
COTTON SEED	*0.1	PIG MEAT	*0.1
COTTON SEED OIL, CRUDE	*0.1	POULTRY, EDIBLE OFFAL OF	*0.1
EDIBLE OFFAL (MAMMALIAN)	*0.05	POULTRY MEAT	*0.1
EGGS	*0.02	TILMICOSIN TILMICOSIN	
MAIZE	*0.1	CATTLE, EDIBLE OFFAL OF	1
MEAT (MAMMALIAN)	*0.05	CATTLE MEAT	*0.05
MILKS	*0.05	PIG, EDIBLE OFFAL OF	1
POULTRY, EDIBLE OFFAL OF	0.5	PIG MEAT	0.05
POULTRY MEAT	0.5		
PULSES	*0.1		
SORGHUM	0.5		
SUNFLOWER SEED	0.05		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

TOLCLOFOS-METHYL		FATS (MAMMALIAN)	*0.25
TOLCLOFOS-METHYL		MEAT (MAMMALIAN)	*0.05
COTTON SEED	*0.01	MILKS	*0.1
POTATO	0.1	POULTRY, EDIBLE OFFAL OF	0.05
TOLTRAZURIL		POULTRY MEAT	0.05
SUM OF TOLTRAZURIL, ITS SULFOXIDE AND SULFONE, EXPRESSED AS TOLTRAZURIL		SUGAR CANE	*0.05
CHICKEN, EDIBLE OFFAL OF	5	TRIADIMENOL	
CHICKEN MEAT	2	TRIADIMENOL	
PIG, EDIBLE OFFAL OF	2	<i>SEE ALSO TRIADIMEFON</i>	
PIG MEAT (IN THE FAT)	1	BROCCOLI	0.2
TRALKOXYDIM		CABBAGES, HEAD	0.5
TRALKOXYDIM		CAULIFLOWER	0.2
CEREAL GRAINS	*0.02	CEREAL GRAINS	*0.01
TRENBOLONE ACETATE		COTTON SEED	T0.01
THE SUM OF TRENBOLONE ACETATE AND 17 ALPHA - AND 17 BETA-TRENBOLONE, BOTH FREE AND CONJUGATED, EXPRESSED AS TRENBOLONE		COTTON SEED OIL, CRUDE	T0.05
CATTLE, EDIBLE OFFAL OF	0.01	EDIBLE OFFAL (MAMMALIAN)	*0.01
CATTLE MEAT	0.002	EGGS	*0.01
PIG, EDIBLE OFFAL OF	0.01	FRUITING VEGETABLES, CUCURBITS	0.5
PIG MEAT	0.002	GRAPES	0.5
TRIADIMEFON		MEAT (MAMMALIAN)	*0.01
SUM OF TRIADIMEFON AND TRIADIMENOL, EXPRESSED AS TRIADIMEFON <i>SEE ALSO TRIADIMENOL</i>		MILKS	*0.01
APPLE	1	PAPAYA (PAWPAW)	0.2
CEREAL GRAINS	0.5	POULTRY, EDIBLE OFFAL OF	*0.01
EDIBLE OFFAL (MAMMALIAN)	*0.05	POULTRY MEAT	*0.01
EGGS	*0.1	SUGAR CANE	*0.05
FIELD PEA (DRY)	0.1	TRIALATE	
FRUITING VEGETABLES, CUCURBITS	0.2	TRIALATE	
FRUITING VEGETABLES, OTHER THAN CUCURBITS	0.2	CEREAL GRAINS	*0.05
GARDEN PEA (SHELLED SUCCULENT SEEDS)	0.1	EDIBLE OFFAL (MAMMALIAN) [EXCEPT KIDNEY]	*0.1
GARDEN PEA (YOUNG PODS, SUCCULENT SEEDS)	0.1	KIDNEY OF CATTLE, GOATS, PIGS AND SHEEP	0.2
GRAPES	1	LEGUME VEGETABLES	*0.05
		FATS (MAMMALIAN)	0.2
		MEAT (MAMMALIAN)	*0.1
		MILKS	*0.1
		OILSEED	*0.05
		POULTRY, EDIBLE OFFAL OF	0.2
		POULTRY FATS	0.2
		POULTRY MEAT	*0.1
		PULSES	*0.05

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

TRIASULFURON		FRUIT [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.1
TRIASULFURON		KALE	0.2
CEREAL GRAINS	*0.02	MILKS	0.05
EDIBLE OFFAL (MAMMALIAN)	*0.05	OILSEED	0.1
EGGS	*0.05	PEACH	0.2
MEAT (MAMMALIAN)	*0.05	PIG, EDIBLE OFFAL OF	0.1
MILKS	*0.01	PIG FAT	0.1
TRIBENURON-METHYL		PIG MEAT	0.1
TRIBENURON-METHYL		POULTRY, EDIBLE OFFAL OF	*0.05
BARLEY	*0.01	POULTRY MEAT	*0.05
CHICK PEA (DRY)	*0.01	PULSES [EXCEPT SOYA BEAN (DRY)]	0.2
COTTON SEED	*0.05	SOYA BEAN (DRY)	0.1
EDIBLE OFFAL (MAMMALIAN)	*0.01	SUGAR BEET	0.05
MAIZE	*0.05	SUGAR CANE	*0.05
MEAT (MAMMALIAN)	*0.01	SWEET CORN (CORN-ON-THE-COB)	0.2
MILKS	*0.01	TREE NUTS	0.1
MUNG BEAN (DRY)	*0.01	VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.1
OATS	*0.01	TRICHLOROETHYLENE	
RAPE SEED	*0.01	TRICHLOROETHYLENE	
SORGHUM	*0.01	CEREAL GRAINS	*0.1
SOYA BEAN (DRY)	*0.01	TRICLABENDAZOLE	
SUNFLOWER SEED	*0.01	TRICLABENDAZOLE	
WHEAT	*0.01	KIDNEY (MAMMALIAN)	0.5
TRIBUFOS		LIVER (MAMMALIAN)	0.5
S,S,S-TRIBUTYL PHOSPHOTRITHIOATE		MEAT (MAMMALIAN)	0.5
COTTON SEED	0.1	TRICLOPYR	
TRICHLORFON		TRICLOPYR	
TRICHLORFON		CATTLE, EDIBLE OFFAL OF	5
BANANA	0.2	CATTLE MEAT (IN THE FAT)	0.2
BEETROOT	0.2	EGGS	0.05
BRUSSELS SPROUTS	0.2	GOAT, EDIBLE OFFAL OF	5
CATTLE, EDIBLE OFFAL OF	0.1	GOAT MEAT (IN THE FAT)	0.2
CATTLE FAT	0.1	MILKS	0.1
CATTLE MEAT	0.1	POULTRY, EDIBLE OFFAL OF	0.05
CAULIFLOWER	0.2	POULTRY MEAT (IN THE FAT)	0.05
CELERY	0.2		
CEREAL GRAINS	0.1		
DRIED FRUITS	2		
EGGS	*0.05		

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

SHEEP, EDIBLE OFFAL OF	5	EDIBLE OFFAL (MAMMALIAN)	*0.05
SHEEP MEAT (IN THE FAT)	0.2	EGGS	*0.05
SORGHUM	0.1	FRUIT	*0.05
TRIDEMORPH		HYACINTH BEAN (DRY)	*0.05
TRIDEMORPH		LUPIN (DRY)	*0.05
BANANA	T*0.05	MEAT (MAMMALIAN)	*0.05
BARLEY	0.1	MILKS	*0.05
FRUITING VEGETABLES, CUCURBITS	0.1	MUNG BEAN (DRY)	*0.05
TRIFLUMIZOLE		OILSEED	*0.05
SUM OF TRIFLUMIZOLE AND (E)-4- CHLORO-A,A,A-TRIFLUORO- N-(1-AMINO- 2-PROPOXYETHYLIDENE)-O-TOLUIDINE, EXPRESSED AS TRIFLUMIZOLE		POULTRY, EDIBLE OFFAL OF	*0.05
GRAPES	0.5	POULTRY MEAT	*0.05
POME FRUITS	0.5	SUGAR CANE	*0.05
TRIFLUMURON		VEGETABLES [EXCEPT CARROT]	*0.05
TRIFLUMURON		TRIFORINE	
CEREAL GRAINS	*0.05	TRIFORINE	
EDIBLE OFFAL (MAMMALIAN) [EXCEPT SHEEP, EDIBLE OFFAL OF]	*0.05	POME FRUITS	1
EGGS	0.01	STONE FRUITS	10
MEAT (MAMMALIAN) [EXCEPT SHEEP MEAT, IN THE FAT]	*0.05	TRIMETHOPRIM	
MILKS	*0.05	TRIMETHOPRIM	
MUSHROOMS	0.1	CATTLE MILK	0.05
POULTRY, EDIBLE OFFAL OF	0.01	EDIBLE OFFAL (MAMMALIAN)	0.05
POULTRY MEAT (IN THE FAT)	0.1	MEAT (MAMMALIAN)	0.05
SHEEP, EDIBLE OFFAL OF	0.1	POULTRY, EDIBLE OFFAL OF	0.05
SHEEP MEAT (IN THE FAT)	2	POULTRY MEAT	0.05
TRIFLURALIN		TRITICONAZOLE	
TRIFLURALIN		TRITECONAZOLE	
ADZUKI BEAN (DRY)	*0.05	CEREAL GRAINS	005
BROAD BEAN (DRY)	*0.05	EDIBLE OFFAL (MAMMALIAN)	0.05
CARROT	0.5	EGGS	0.05
CEREAL GRAINS	*0.05	MEAT (MAMMALIAN)	0.05
CHICK-PEA (DRY)	*0.05	TYLOSIN	
COWPEA (DRY)	*0.05	TYLOSIN	
		CATTLE, EDIBLE OFFAL OF	*0.1
		CATTLE MEAT	*0.1
		EGGS	*0.2
		MILKS	*0.05
		PIG, EDIBLE OFFAL OF	*0.2
		PIG FAT	*0.1

SCHEDULE 1 - MAXIMUM RESIDUE LIMITS

PIG MEAT	*0.2	VIRGINIAMYCIN INHIBITORY SUBSTANCE, IDENTIFIED AS VIRGINIAMYCIN	CATTLE, EDIBLE OFFAL OF	0.2
POULTRY, EDIBLE OFFAL OF	*0.2		CATTLE FAT	0.2
POULTRY FATS	*0.1		CATTLE MILK	0.1
POULTRY MEAT	*0.2		CATTLE MEAT	*0.1
UNICONAZOLE-P NO RESIDUE DEFINITION			EGGS	*0.1
AVOCADO	0.02		PIG, EDIBLE OFFAL OF	0.2
VAMIDOTHION SUM OF VAMIDOTHION, M ITS SULFOXIDE AND SULFONE, EXPRESSED AS VAMIDOTHION			PIG FAT	0.2
APPLE	1		PIG MEAT	*0.1
BRASSICA (COLE OR CABBAGE) VEGETABLES	0.5		POULTRY, EDIBLE OFFAL OF	0.2
PEACH	1		POULTRY FATS	0.2
PEAR	1		POULTRY MEAT	0.1
POTATO	0.5		ZERANOL ZERANOL	
VERNOLATE VERNOLATE			CATTLE, EDIBLE OFFAL OF	0.02
PEANUT	*0.1		CATTLE MEAT	0.005
SOYA BEAN (DRY)	*0.1		ZINEB <i>SEE DITHIOCARBAMATES</i>	
VINCLOZOLIN SUM OF VINCLOZOLLIN AND ALL METABOLITES CONTAINING 3-5 - DICHLOROROANILINE MOIETY, EXPRESSED AS VINCLOZOLIN			ZIRAM <i>SEE DITHIOCARBAMATES</i>	
GRAPES	T5			

SCHEDULE 1 - EXTRANEOUS RESIDUE LIMITS

ALDRIN AND DIELDRIN		CRUSTACEANS	E0.01
SUM OF HHDN AND HEOD		EDIBLE OFFAL (MAMMALIAN)	E0.3
ASPARAGUS	E0.1	EGGS	E0.1
BANANA	E0.05	FISH	E0.01
BRASSICA (COLE OR	E0.1	MEAT (MAMMALIAN) (IN THE	E0.3
CABBAGE) VEGETABLES		FAT)	
CARROT	E0.1	MILKS (IN THE FAT)	E0.1
CEREAL GRAINS	E0.02	MOLLUSCS, INCLUDING	E0.01
CITRUS FRUITS	E0.05	CEPHALOPODS	
CRUSTACEANS	E0.1	PEANUT	E0.1
CUCUMBER	E0.1	POULTRY, EDIBLE OFFAL OF	E0.3
DIADROMOUS FISH	E0.1	POULTRY MEAT (IN THE FAT)	E0.3
EDIBLE OFFAL (MAMMALIAN)	E0.2	SUGAR CANE	E0.005
EGG PLANT	E0.1		
EGGS	E0.1	CHLORDANE	
FRESHWATER FISH	E0.1	SUM OF CIS- AND TRANS-CHLORDANE AND	
FRUIT	E0.05	IN THE CASE OF ANIMAL PRODUCTS ALSO	
HORSERADISH	E0.1	INCLUDES 'OXYCHLORDANE'	
LETTUCE, HEAD	E0.1	CEREAL GRAINS	E0.02
LETTUCE, LEAF	E0.1	CITRUS FRUITS	E0.02
MARINE FISH	E0.1	COTTON SEED OIL, CRUDE	E0.05
MEAT (MAMMALIAN) (IN THE	E0.2	COTTON SEED OIL, EDIBLE	E0.02
FAT)		CRUSTACEANS	E0.05
MILKS (IN THE FAT)	E0.1	EDIBLE OFFAL (MAMMALIAN)	E0.2
MOLLUSCS, INCLUDING	E0.1	EGGS	E0.02
CEPHALOPODS		FISH	E0.05
ONION, BULB	E0.1	FRUITING VEGETABLES,	E0.05
PARSNIP	E0.1	CUCURBITS	
PEANUT	E0.05	LINSEED OIL, CRUDE	E0.05
PEPPERS, SWEET	E0.1	MEAT (MAMMALIAN) (IN THE	E0.2
PIMENTO, FRUIT	E0.1	FAT)	
POTATO	E0.1	MILKS (IN THE FAT)	E0.05
POULTRY, EDIBLE OFFAL OF	E0.2	MOLLUSCS, INCLUDING	E0.05
POULTRY MEAT (IN THE FAT)	E0.2	CEPHALOPODS	
RADISH	E0.1	PINEAPPLE	E0.02
RADISH LEAVES (INCLUDING	E0.1	POME FRUITS	E0.02
RADISH TOPS)		SOYA BEAN OIL, CRUDE	E0.05
SUGAR CANE	E0.01	SOYA BEAN OIL, REFINED	E0.02
		STONE FRUITS	E0.02
BHC (OTHER THAN THE GAMMA ISOMER,		SUGAR BEET	E0.1
LINDANE)		VEGETABLES [EXCEPT AS	E0.02
SUM OF ISOMERS OF 1,2,3,4,5,6-		OTHERWISE LISTED UNDER	
HEXACHLOROCYCLOHEXANE, OTHER		THIS CHEMICAL]	
THAN LINDANE			
CEREAL GRAINS	E0.1		

SCHEDULE 2 - EXTRANEOUS RESIDUE LIMITS

DDT SUM OF P,P'-DDT; O,P'-DDT; P,P'-DDE AND P,P'-TDE (DDD)			
CEREAL GRAINS	E0.1	CRUSTACEANS	E0.05
CRUSTACEANS	E1	EDIBLE OFFAL (MAMMALIAN)	E0.2
EDIBLE OFFAL (MAMMALIAN)	E5	EGGS	E0.05
EGGS	E0.5	FISH	E0.05
FISH	E1	MEAT (MAMMALIAN) (IN THE FAT)	E0.2
FRUIT	E1	MILKS (IN THE FAT)	E0.15
MEAT (MAMMALIAN) (IN THE FAT)	E5	MOLLUSCS, INCLUDING CEPHALOPODS	E0.05
MILKS (IN THE FAT)	E1.25	PEANUT	E0.01
MOLLUSCS, INCLUDING CEPHALOPODS	E1	PINEAPPLE	E0.01
PEANUT	E0.02	POULTRY, EDIBLE OFFAL OF	E0.2
POULTRY, EDIBLE OFFAL OF	E5	POULTRY MEAT	E0.2
POULTRY MEAT (IN THE FAT)	E5	SOYA BEAN	E0.02
VEGETABLE OILS, EDIBLE	E1	SOYA BEAN OIL, CRUDE	E0.5
VEGETABLES	E1	SOYA BEAN OIL, REFINED	E0.02
		SUGAR CANE	E0.02
		TOMATO	E0.02
		VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	E0.05
HCB HEXACHLORO BENZENE		LINDANE LINDANE	
CEREAL GRAINS	E0.05	APPLE	E2
CRUSTACEANS	E0.1	CEREAL GRAINS	E0.5
DIADROMOUS FISH	E0.1	CHERRIES	E0.5
EDIBLE OFFAL (MAMMALIAN)	E1	CRANBERRY	E3
EGGS	E1	CRUSTACEANS	E1
FRESHWATER FISH	E0.1	EDIBLE OFFAL (MAMMALIAN)	E2
MARINE FISH	E0.1	EGGS	E0.1
MEAT (MAMMALIAN) (IN THE FAT)	E1	FISH	E1
MILKS (IN THE FAT)	E0.5	GRAPES	E0.5
MOLLUSCS, INCLUDING CEPHALOPODS	E0.1	MOLLUSCS, INCLUDING CEPHALOPODS	E1
PEANUT	E0.01	OILSEED [EXCEPT PEANUT]	E0.05
POULTRY, EDIBLE OFFAL OF	E1	PEACH	E2
POULTRY MEAT (IN THE FAT)	E1	PEANUT	E0.05
		PLUMS (INCLUDING PRUNES)	E0.5
		POULTRY, EDIBLE OFFAL OF	E0.7
		POULTRY MEAT (IN THE FAT)	E0.7
		STRAWBERRY	E3
		SUGAR CANE	E*0.002
		VEGETABLES	E2
HEPTACHLOR SUM OF HEPTACHLOR AND HEPTACHLOR EPOXIDE			
CARROT	E0.2		
CEREAL GRAINS	E0.02		
CITRUS FRUITS	E0.01		
COTTON SEED	E0.02		

SCHEDULE 3 - CHEMICAL GROUPS

Group	Chemicals
Group A	Aldrin, Dieldrin, Endosulfan, Heptachlor
Group B	BHC and its isomers, DDT, Dicofol, Fenarimol, Lindane, Quintozene
Group C	Azamethiphos, Azinphos-ethyl, Azinphos-methyl, Coumaphos, Demeton, Diazinon, Dichlorvos, Dimethoate, Disulfoton, Dithianon, Ethion, Ethoprophos, Famphur, Fenamiphos, Fenchlorphos, Fenitrothion, Fenthion, Formothion, Maldison, Methamidophos, Methidathion, Mevinphos, Monocrotophos, Naphthalophos, Omethoate, Parathion, Parathion-methyl, Phorate, Phosmet, Pirimiphos-ethyl, Pirimiphos-methyl, Prothiophos, Pyrazophos, Sulprofos, Temephos, Tetrachlorvinphos, Thiometon, Tributylphosphorotrithioate, Trichlorfon, Vamidothion
Group D	Mancozeb, Metiram, Propineb, Thiram, Zineb, Ziram
Group E	2,4-D, Diclofop-methyl, MCPA, MCPB, Picloram
Group F	Aldicarb, Bendiocarb, Carbaryl, Iprodione, Methomyl, Oxamyl, Phenisopham, Promacyl, Promecarb, Propoxur, Thiobencarb
Group G	Diuron, Fluometuron, Linuron, Methabenzthiazuron, Thidiazuron
Group H	Parbendazole, Thiabendazole
Group I	Benomyl, Carbendazim, Thiophanate, Thiophanate-methyl
Group J	Ametryn, Atrazine, Cyanazine, Metribuzin, Prometryn, Propazine, Simazine, Terbutryn
Group K	Metolachlor, Propachlor
Group L	Chlormequat, Diquat, Paraquat
Group M	Captan
Group N	Ethylene dibromide (EDB), Ethylene dichloride, Methyl bromide, Trichloroethylene
Group O	Fenbutatin Oxide
Group P	Bioresmethrin, Cypermethrin, Deltamethrin, Fenvalerate, Permethrin, Pyrethrins
Group Q	Etridiazole
Group R	Dithiocarbamates, Mancozeb, Metham, Metiram, Propineb, Thiram, Ziram

SCHEDULE 4 - CHEMICAL GROUPS**ANIMAL FOOD COMMODITIES****MAMMALIAN PRODUCTS****Meat (mammalian)**

Meats are the muscular tissues, including adhering fatty tissues such as intramuscular, intermuscular and subcutaneous fat from animal carcasses or cuts of these as prepared for wholesale or retail distribution. Meat (mammalian) includes farmed and game meat. The cuts offered may include bones, connective tissues and tendons as well as nerves and lymph nodes. It does not include edible offal. The entire commodity except bones may be consumed.

Commodities: Buffalo meat; Camel meat; Cattle meat; Deer meat; Donkey meat; Goat meat; Hare meat; Horse meat; Kangaroo meat; Pig meat; Possum meat; Rabbit meat; Sheep meat; Wallaby meat.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity (without bones). When the commodity description is qualified by (in the fat) a proportion of adhering fat is analysed and the MRLs apply to the fat.

Edible offal (mammalian)

Edible offal is the edible tissues and organs other than muscles and animal fat from slaughtered animals as prepared for wholesale or retail distribution. Edible offal includes brain, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe. The entire commodity may be consumed.

Commodities: Buffalo, edible offal of; Cattle, edible offal of; Camel, edible offal of; Deer, edible offal of; Donkey, edible offal of; Goat, edible offal of; Hare, edible offal of; Horse, edible offal of; Kangaroo, edible offal of; Pig, edible offal of; Possum, edible offal of; Rabbit, edible offal of; Sheep, edible offal of; Wallaby, edible offal of.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Fats (mammalian)

Mammalian fats, excluding milk fats are derived from the fatty tissues of animals (not processed). The entire commodity may be consumed.

Commodities: Buffalo fat; Camel fat; Cattle fat; Goat fat; Horse fat; Pig fat; Rabbit fat; Sheep fat.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Milks

Milks are the mammary secretions of various species of lactating herbivorous ruminant animals.

Commodities: Buffalo milk; Camel milk; Cattle milk; Goat milk; Sheep milk.
The entire commodity may be consumed.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity. When an MRL for cattle milk or milks is qualified by '(in the fat)' the compound is regarded as fat-soluble, and the MRL applies to the fat portion of the milk. In the case of a derived or a manufactured milk product with a fat content of 2% or more, the MRL also applies to the fat portion. For a milk product with fat content less than 2%, the MRL applied should be 1/50 that specified for 'milk (in the fat)', and should apply to the whole product.

POULTRY**Poultry meat**

Poultry meats are the muscular tissues, including adhering fat and skin, from poultry carcasses as prepared for wholesale or retail distribution. The entire product may be consumed. Poultry meat includes farmed and game poultry.

Commodities: Chicken meat; Duck meat; Emu meat; Goose meat; Guinea-fowl meat; Ostrich meat; Partridge meat; Pheasant meat; Pigeon meat; Quail meat; Turkey meat.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity (without bones). When the commodity description is qualified by (in the fat) a proportion of adhering fat is analysed and the MRLs apply to the fat.

Poultry, edible Offal

Poultry edible offal is the edible tissues and organs, other than poultry meat and poultry fat, as prepared for wholesale or retail distribution and include liver, gizzard, heart, skin. The entire product may be consumed.

Commodities: Chicken, edible offal of; Duck, edible offal of; Emu, edible offal of; Goose, edible offal of; Ostrich, edible offal of; Turkey, edible offal of.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Note that poultry meat includes any attached skin, but poultry skin on its own (not attached) is considered as 'poultry edible offal'.

Poultry fats

Poultry fats are derived from the fatty tissues of poultry (not processed). The entire product may be consumed.

Commodities: Chicken fat; Duck fat; Goose fat; Turkey fat.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Eggs

Eggs are the reproductive bodies laid by female birds, especially domestic fowl. The edible portion includes egg yolk and egg white after removal of the shell.

Commodities: Chicken eggs; Duck eggs; Goose eggs; Quail eggs.

Portion of the commodity to which the MRL applies (and which is analysed): whole egg whites and yolks combined after removal of shell.

FISH, CRUSTACEANS AND MOLLUSCS

Fish includes freshwater fish, diadromous fish and marine fish.

Diadromous fish

Diadromous fish include species which migrate from the sea to brackish and/or fresh water and in the opposite direction. Some species are domesticated and do not migrate. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: Barramundi; Salmon species; Trout species; Eel species

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Freshwater fish

Freshwater fish include a variety of species which remain lifelong, including the spawning period, in fresh water. Several species of freshwater fish are domesticated and bred in fish farms. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: a variety of species

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Marine fish

Marine fish generally live in open seas and are almost exclusively wild species. The fleshy parts of the animals and, to a lesser extent, roe and milt are consumed.

Commodities: a variety of species.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity including bones and head (in general after removing the digestive tract).

Molluscs

Molluscs includes Cephalopods and Coelenterates. Cephalopods and Coelenterates are various species of aquatic animals, wild or cultivated, which have an inedible outer or inner shell (invertebrates). A few species of cultivated edible land snails are included in this group. The edible aquatic molluscs live mainly in brackish water or in the sea.

Commodities: Clams; Cockles; Cuttlefish; Mussels; Octopus; Oysters; Scallops; Sea-cucumbers; Sea urchins; Snails, edible; Squids.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity after removal of shell.

Crustaceans

Crustaceans include various species of aquatic animals, wild and cultivated, which have an inedible chitinous outer shell. A small number of species live in fresh water, but most species live in brackish water and/or in the sea.

Crustaceans are largely prepared for wholesale and retail distribution after catching by cooking or parboiling and deep freezing.

Commodities: Crabs; Crayfish; Lobsters; Prawns; Shrimps.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity or the meat without the outer shell, as prepared for wholesale and retail distribution.

HONEY AND OTHER MISCELLANEOUS PRIMARY FOOD COMMODITIES OF ANIMAL ORIGIN

Honey

Commodity: Honey.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

CROP COMMODITIES

FRUIT

Tropical and sub-tropical fruit - edible peel

Tropical and sub-tropical fruits - edible peel are derived from the immature or mature fruits of a large variety of perennial plants, usually shrubs or trees. The fruits are fully exposed to pesticides applied during the growing season.

The whole fruit may be consumed in a succulent or processed form.

Commodities: Ambarella; Arbutus berry; Babaco; Barbados cherry; Bilimbi; Brazilian cherry (Grumichama); Carambola; Caranda; Carob; Cashew apple; Chinese olive; Coco plum; Cumquats; Date; Fig; Hog plum; Jaboticaba; Jujube; Natal plum; Olives; Otaheite gooseberry; Persimmon, Japanese; Pomerac; Rose apple; Sea grape; Surinam cherry; Tree tomato (Tamarillo).

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity. Dates and olives: Whole commodity after removal of stems and stones but residue calculated and expressed on the whole fruit.

Tropical and sub-tropical fruit - inedible peel

Tropical and sub-tropical fruits - inedible peel are derived from the immature or mature fruits of a large variety of perennial plants, usually shrubs or trees. Fruits are fully exposed to pesticides applied during the growing season but the edible portion is protected by skin, peel or husk. The edible part of the fruits may be consumed in a fresh or processed form.

Commodities: Akee apple; Avocado; Banana (includes banana dwarf); Bread fruit; Canistel; Cherimoya; Custard apple; Doum; Durian; Elephant fruit; Feijoa; Guava; Ilama; Jackfruit; Jambolan; Java apple; Kiwifruit; Longan; Litchi; Mammy apple; Mango; Mangosteen; Marmalade box; Mombin, yellow; Naranjilla; Passionfruit; Papaya (Pawpaw); Persimmon, American; Pineapple; Plantain; Pomegranate; Prickly pear; Pulasan; Rambutan; Rollinia; Sapodilla; Sapote, black; Sapote, green; Sapote, mammey; Sapote, white; Sentul; Soursop; Spanish lime; Star apple; Sugar apple; Tamarind; Tonka bean.

Portion of the commodity to which the MRL applies (and which is analysed): whole fruit. Avocado, mangos and similar fruit with hard seeds: whole commodity after removal of stone but calculated on whole fruit. Banana: whole commodity after removal of any central stem and peduncle. Pineapple: after removal of crown.

Berries and other small fruits

Berries and other small fruits are derived from a variety of perennial plants and shrubs having fruit characterised by a high surface to weight ratio. The fruits are fully exposed to pesticides applied during the growing season. The entire fruit, often including seed, may be consumed in a succulent or processed form.

Commodities: Bilberry; Blackberries; Blueberries; Cranberry; Currants, black, red, white; Dewberries (including Boysenberry, Loganberry and Youngberry); Elderberries; Gooseberry; Grapes; Juneberries; Mulberries; Raspberries, Red, Black; Rose hips; Strawberry; Vaccinium berries.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity after removal of caps and stems. Currants: fruit with stem.

Citrus fruits

Citrus fruits are produced on trees and shrubs of the family Rutaceae. These fruits are characterised by aromatic oily peel, globular form and interior segments of juice-filled vesicles. The fruit is fully exposed to pesticides applied during the growing season. Post-harvest treatments with pesticides and liquid waxes are often carried out to avoid deterioration due to fungal diseases, insect pests or loss of moisture. The fruit pulp may be consumed in succulent form and as a juice. The entire fruit may be used for preserves.

Commodities: Citron; Grapefruit; Lemon; Lime; Mandarins; Oranges, sweet, sour; Shaddock (Pomelo); Tangelo; Tangors.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Pome fruits

Pome fruits are produced on trees and shrubs belonging to certain genera of the rose family (Rosaceae), especially the genera Malus and Pyrus. They are characterised by fleshy tissue surrounding a core consisting of parchment-like carpels enclosing the seeds.

Pome fruits are fully exposed to pesticides applied during the growing season. Post-harvest treatments directly after harvest may also occur. The entire fruit, except the core, may be consumed in the succulent form or after processing.

Commodities: Apple; Crab-apple; Loquat; Medlar; Pear; Quince.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity after removal of stems.

Stone fruits

Stone fruits are produced on trees belonging to the genus *Prunus* of the family Rosaceae. They are characterised by fleshy tissue surrounding a single hard shelled seed. The entire fruit, except the seed, may be consumed in a succulent or processed form. The fruit is fully exposed to pesticides applied during the growing season. Dipping of fruit immediately after harvest, especially with fungicides, may also occur.

Commodities: Apricot; Cherries; Nectarine; Peach; Plums*.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity after removal of stems and stones, but the residue calculated and expressed on the whole commodity without stem.

*where plums is specified as '(including Prunes)' it includes all relevant prunes.

VEGETABLES

Brassica (cole or cabbage) vegetables

Cole vegetables (cabbage and flowerhead brassicas) are foods derived from the leafy heads and stems of plants belonging to the genus *Brassica* of the family Cruciferae. The edible part of the crop is partly protected from pesticides applied during the growing season by outer leaves, or skin. The entire vegetable after discarding obviously decomposed or withered leaves may be consumed.

Commodities: Broccoli; Broccoli, Chinese; Brussels sprouts; Cabbages, head; Cauliflower; Kohlrabi.

Portion of the commodity to which the MRL applies (and which is analysed): Head cabbages and kohlrabi, whole commodity as marketed, after removal of obviously decomposed or withered leaves. Cauliflower and broccoli: flower heads (immature inflorescence only). Brussels sprouts: 'buttons' only.

Bulb vegetables

Bulb vegetables are pungent, highly flavoured bulbous vegetables derived from fleshy scale bulbs of the genus *Allium* of the lily family (Liliaceae). Bulb fennel has been included in this group as the bulb-like growth of this commodity gives rise to similar residues. The subterranean parts of the bulbs and shoots are protected from direct exposure to pesticides during the growing season. Although chives are alliums they have been classified with herbs. The entire bulb may be consumed after removal of the parchment-like skin. The leaves and stems of some species or cultivars may also be consumed.

Commodities: Fennel, bulb; Garlic; Leek; Onion, bulb; Onion, Chinese; Onion, Welsh; Shallot; Spring onion; Tree onion.

Portion of the commodity to which the MRL applies (and which is analysed): Bulb/dry. Onions and garlic: Whole commodity after removal of roots and adhering soil and whatever parchment skin is easily detached. Leeks and spring onions: Whole vegetable after removal of roots and adhering soil.

Fruiting vegetables, cucurbits

Fruiting vegetables, Cucurbits are derived from the immature and mature fruits of various plants, belonging to the botanical family Cucurbitaceae. These vegetables are fully exposed to pesticides during the period of fruit development. The edible portion of those fruits of which the inedible peel is discarded before consumption is protected from most pesticides by the skin or peel, except from pesticides with a systemic action.

The entire fruiting vegetable or the edible portion after discarding the inedible peel may be consumed in the fresh form or after processing.

Commodities: Balsam apple; Balsam pear; Bottle gourd; Chayote; Cucumber; Gherkin; Loofah; Melons, except Watermelon; Pumpkins; Snake gourd; Squash, summer (including Zucchini); Squash, winter; Watermelon.

Portion of the commodity to which the MRL applies (and which is analysed): Whole commodity after removal of stems.

Fruiting vegetables, other than cucurbits

Fruiting vegetables, other than Cucurbits are derived from the immature and mature fruits of various plants, usually annual vines or bushes. The group includes edible fungi and mushrooms, being comparable organs of lower plants. The entire fruiting vegetable or the edible portion after discarding husks or peels may be consumed in a fresh form or after processing. The vegetables of this group are fully exposed to pesticides applied during the period of fruit development, except those of which the edible portion is covered by husks, such as sweet corn.

Commodities: Cape gooseberry (ground cherries); Egg plant; Fungi, edible; Mushrooms; Okra; Pepino; Peppers, sweet, Chilli; Roselle; Sweet corn*; Tomato.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity after removal of stems. Mushrooms: Whole commodity. Sweet corn and fresh corn: kernels plus cob without husk.

*sweet corn is specified as either '(corn-on-the-cob)' to indicate that the MRL is set on the cob plus kernels, or as '(kernels)' to indicate that the MRL is set on the kernels only.

Leafy vegetables (including brassica leafy vegetables)

Leafy vegetables are foods derived from the leaves of a wide variety of edible plants. They are characterised by a high surface to weight ratio. The leaves are fully exposed to pesticides applied during the growing season. The entire leaf may be consumed either fresh or after processing.

Commodities: Amaranth; Box thorn; Chard (silver beet); Chervil; Chicory leaves; Chinese cabbage (Pe-tsai); Choisum; Cress, garden; Dandelion; Dock; Endive; Grape leaves; Indian mustard; Japanese greens; Kale; Kangkung; Komatsuma; Lettuce, Head; Lettuce, Leaf; Marsh marigold; Mustard greens; New Zealand spinach; Pak-choi; Pokeweed; Purslane; Radish leaves (including radish tops); Rape greens; Rucola; Sowthistle; Spinach; Turnip greens; Watercress.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity after removal of obviously decomposed or withered leaves.

Legume vegetables

Legume vegetables are derived from the succulent seed and immature pods of leguminous plants commonly known as beans and peas. Pods are fully exposed to pesticides during the growing season, whereas the succulent seed is protected within the pod from most pesticides, except pesticides with systemic action.

Commodities: Beans, except broad bean and soya bean; Broad bean (green pods and immature seeds); Chick-pea (green pods); Cluster bean (young pods); Common bean (pods and/or immature seeds); Cowpea (immature pods); Garden pea (young pods); Garden pea, shelled; Goa bean (immature pods); Haricot bean (green pods and/or immature seeds); Hyacinth bean (young pods, immature seeds); Lentil (young pods); Lima bean (young pods and/or immature beans); Lupin; Mung bean (green pods); Pigeon pea (green pods and/or young green seeds); Podded pea (young pods); Snap bean (immature seeds); Soya bean (immature seeds); Vetch.

Common bean (pods and/or immature seeds) includes Dwarf bean (immature pods and/or seeds); Field bean (green pods); Flageolet (fresh beans); French bean (immature pods and seeds); Green bean (green pods and immature seeds); Kidney bean (pods and/or immature seeds); Navy bean (young pods and/or immature seeds) and Runner bean (green pods and seeds).

Podded pea (young pods) includes sugar pea (young pods) and snow pea.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity (seed plus pod) unless otherwise specified.

Pulses

Pulses are derived from the mature seeds, naturally or artificially dried, of leguminous plants known as beans (dry) and peas (dry). The seeds in the pods are protected from most pesticides applied during the growing season except pesticides which show a systemic action. There may be registered post harvest treatments for dried peas and beans.

Commodities: Beans (dry); Peas (dry); Adzuki bean (dry); Broad bean (dry); Chick-pea (dry); Common bean (dry); Cowpea (dry); Field pea (dry); Hyacinth bean (dry); Lentil (dry); Lima bean (dry); Lupin (dry); Mung bean (dry); Pigeon pea (dry); Soya bean (dry).

Common bean (dry) includes Dwarf bean (dry); Field bean (dry); Flageolet (dry); Kidney bean (dry); Navy bean (dry).

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity (dried seed only).

Root and tuber vegetables

Root and tuber vegetables are the starchy enlarged solid roots, tubers, corms or rhizomes, mostly subterranean, of various species of plants. The underground location protects the edible portion from most pesticides applied to the aerial parts of the crop during the growing season, however the commodities in this group are exposed to pesticide residues from soil treatments. The entire vegetable may be consumed in the form of fresh or processed foods.

Commodities: Arrowroot; Beetroot; Canna, edible; Carrot; Cassava; Celeriac; Chicory, roots; Horseradish; Jerusalem artichoke; Parsnip; Potato; Radish; Radish, Japanese; Salsify; Scorzonera; Sugar beet; Swede; Sweet potato; Taro; Turnip, garden; Yams.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity after removing tops. Remove adhering soil (eg by rinsing in running water or by gentle brushing of the dry commodity).

Stalk and stem vegetables

Stalk and stem vegetables are the edible stalks, leaf stems or immature shoots from a variety of annual or perennial plants. Globe artichokes have been included in this group. Depending upon the part of the crop used for consumption and the growing practices, stalk and stem vegetables are exposed, in varying degrees, to pesticides applied during the growing season. Stalk and stem vegetables may be consumed in whole or in part and in the form of fresh, dried or processed foods.

Commodities: Artichoke, globe; Asparagus; Bamboo shoots; Celery; Celtuce; Palm hearts; Rhubarb; Witloof chicory.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity after removal of obviously decomposed or withered leaves. Rhubarb: leaf stems only. Globe artichoke: flowerhead only. Celery and asparagus: remove adhering soil.

GRASSES**Cereal Grains**

Cereal grains are derived from the (heads) of starchy seeds produced by a variety of plants, primarily of the grass family (Gramineae). The edible seeds are protected to varying degrees from pesticides applied during the growing season by husks. Husks are removed before processing and/or consumption. There may be registered post harvest treatments for cereal grains.

Commodities: Barley; Buckwheat; Maize; Millet; Oats; Popcorn; Rice*; Rye; Sorghum; Triticale; Wheat; Wild rice.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity

* 'Rice' means 'Rice in Husk.'

Grasses for sugar or syrup production

Grasses for sugar or syrup production, includes species of grasses with a high sugar content especially in the stem. The stems are mainly used for sugar or syrup production.

Commodities: Sugar cane.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

NUTS AND SEEDS

Tree nuts

Tree nuts are the seeds of a variety of trees and shrubs which are characterised by a hard inedible shell enclosing an oily seed. The seed is protected from pesticides applied during the growing season by the shell and other parts of the fruit. The edible portion of the nut is consumed in succulent, dried or processed forms.

Commodities: Almonds; Beech nuts; Brazil nut; Cashew nut; Chestnuts; Coconut; Hazelnuts; Hickory nuts; Japanese horse-chestnut; Macadamia nuts; Pecan; Pine nuts; Pili nuts; Pistachio nuts; Sapucaia nut; Walnuts.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity after removal of shell. Chestnuts: whole in skin.

Oilseed

Oilseed consists of seeds from a variety of plants used in the production of edible vegetable oils. Some oilseeds are used directly, or after slight processing, as food or for food flavouring. Oilseeds are protected from pesticides applied during the growing season by the shell or husk.

Commodities: Acacia seed; Cotton seed; Linseed; Mustard seed; Palm nut; Peanut; Plantago ovata seed; Poppy seed; Rape seed; Safflower seed; Sesame seed; Sunflower seed.

Portion of the commodity to which the MRL applies (and which is analysed): seed or kernels, after removal of shell or husk.

Seed for beverages and sweets

Seeds for beverages and sweets are derived from tropical and sub-tropical trees and shrubs. These seeds are protected from pesticides applied during the growing season by the shell or other parts of the fruit.

Commodities: Cacao beans; Coffee beans; Cola nuts.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

HERBS AND SPICES

Herbs

Herbs consist of leaves, flowers, stems and roots from a variety of herbaceous plants, used in relatively small amounts as condiments to flavour foods or beverages. They are used either in fresh or naturally dried form. Herbs are fully exposed to pesticides applied during the growing season. There may be registered post-harvest treatments for dried herbs.

Commodities: Angelica; Balm leaves (*Melissa officinalis*); Basil; Bay leaves; Burnet, great (*Banguisorba officinalis*); Burnet, salad; Burning bush (*Dictamnus albus*); Catmint; Celery leaves; Chives; Curry leaves; Dill (*Anethum graveolens*); Fennel; Hops; Horehound; Hyssop; Kaffir lime leaves; Lavender; Lemon balm; Lemon grass; Lemon verbana; Lovage; Marigold flowers (*Calendula officinalis*); Marjoram; Mints; Mizuna; Nasturtium leaves (*Tropaeolum majus* L.); Parsley; Rosemary; Rue (*Ruta graveolens*); Sage; Sassafras leaves; Savoury, summer, winter; Sorrel; Sweet cicely; Tansy; Tarragon; Thyme; Winter cress; Wintergreen leaves (*Gaultheria procumbens* L.); Woodruff (*Asperula odorata*); Wormwoods (*Artemisia* spp).

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Spices

Spices consist of the aromatic seeds, roots, berries or other fruits from a variety of plants, which are used in relatively small quantities to flavour foods. Spices are exposed in varying degrees to pesticides applied during the growing season. There may be registered post harvest treatments for dried spices.

Commodities: Angelica seed; Anise seed; Calamus root; Caper buds; Caraway seed; Cardamom seed; Cassia buds; Celery seed; Cinnamon bark; Cloves; Coriander, seed; Cumin seed; Dill seed; Elecampane root; Fennel seed; Fenugreek seed; Galangal, rhizomes; Ginger, root; Grains of paradise; Juniper berry; Licorice root; Lovage seed; Mace; Nasturtium pods; Nutmeg; Pepper, black, white; Pepper, long; Pimento, fruit; Tonka bean; Turmeric, root; Vanilla, beans.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

PROCESSED FOODS OF PLANT AND ANIMAL ORIGIN

DERIVED EDIBLE COMMODITIES OF PLANT ORIGIN

'Derived edible products' are foods or edible substances isolated from primary food commodities or raw agricultural commodities using physical, biological or chemical processing. This includes groups such as vegetable oils (crude and refined), by-products of the fractionation of cereals and teas (fermented and dried).

Cereal grain milling fractions

This group includes milling fractions of cereal grains at the final stage of milling and preparation in the fractions, and includes processed brans.

Commodities: Cereal brans, processed; Maize flour; Maize meal; Rice bran, processed; Rye bran, processed; Rye flour; Rye wholemeal; Wheat bran, processed; Wheat germ; Wheat flour; Wheat wholemeal.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Tea

Teas are derived from the leaves of several plants, principally *Camellia sinensis*. They are used mainly in a fermented and dried form or only as dried leaves for the preparation of infusions.

Commodities: Tea, green, black

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Vegetable oils, crude

This group includes the crude vegetable oils derived from oil seed, tropical and sub-tropical oil-containing fruits such as olives, and some pulses. Exposure to pesticides is through pre-harvest treatment of the relevant crops or post-harvest treatment of the oilseeds or oil-containing pulses.

Commodities: Vegetable oils, crude; Cotton seed oil, crude; Coconut oil, crude; Maize oil, crude; Linola oil, crude; Olive oil, crude; Palm oil, crude; Palm kernel oil, crude; Peanut oil, crude; Rape seed oil, crude; Safflower seed oil, crude; Sesame seed oil, crude; Soya bean oil, crude.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Vegetable oils, edible

Vegetable oils, edible are derived from the crude oils through a refining and/or clarifying process. Exposure to pesticides is through pre-harvest treatment of the relevant crops or post-harvest treatment of the oilseeds or oil-containing pulses.

Commodities: Vegetable oils, edible; Cotton seed oil, edible; Coconut oil, refined; Linola oil, edible; Maize oil, edible; Olive oil, refined; Palm oil, edible; Palm kernel oil, edible; Peanut oil, edible; Rape seed oil, edible; Safflower seed oil, edible; Sesame seed oil, edible; Soya bean oil, refined; Sunflower seed oil, edible.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Manufactured multi-ingredient cereal products

The commodities of this group are manufactured with several ingredients; products derived from cereal grains however form the major ingredient.

Commodities: Bread and other cooked cereal products; Maize bread; Rye bread; White bread; Wholemeal bread.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Miscellaneous

Commodities: Olives, processed; Peppermint oil; Sugar cane molasses.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

SECONDARY COMMODITIES OF PLANT ORIGIN

The term 'Secondary food commodity' refers to a primary food commodity which has undergone simple processing, such as removal of certain portions, drying (except natural drying), husking, and comminution, which do not basically alter the composition or identity of the product. For the commodities referred to in dried fruits, dried vegetables and dried herbs refer to the commodity groupings for fruits, vegetables and herbs. Naturally field dried mature crops such as pulses or cereal grains are not considered as secondary food commodities.

Dried fruits

Dried fruits are generally artificially dried. Exposure to pesticides may arise from pre-harvest application, post-harvest treatment of the fruits before processing, or treatment of the dried fruit to avoid losses during transport and distribution.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity after removal of stones, but the residue is calculated on the whole commodity.

Dried herbs

Dried herbs are generally artificially dried and often comminuted. Exposure to pesticides is from pre-harvest applications and/or treatment of the dry commodities.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Dried vegetables

Dried vegetables are generally artificially dried and often comminuted. Exposure to pesticides is from pre-harvest application and/or treatment of the dry commodities.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Milled cereal products (early milling stages)

The group 'milled cereal products (early milling stages)' includes the early milling fractions of cereal grains, except buckwheat, such as husked rice, polished rice and the unprocessed cereal grain brans. Exposure to pesticides is through pre-harvest treatments of the growing cereal grain crop and especially through post-harvest treatment of cereal grains.

Commodities: Bran, unprocessed; Rice bran, unprocessed; Rice, husked; Rice, polished; Rye bran, unprocessed; Wheat bran, unprocessed.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

SECONDARY COMMODITIES OF ANIMAL ORIGIN

The term 'secondary food commodity' refers to a primary food commodity which has undergone simple processing, such as removal of certain portions, drying, and comminution, which do not basically alter the composition or identity of the commodity.

Animal fats, processed

This group includes rendered or extracted (possibly refined and/or clarified) fats from mammals and poultry and fats and oils derived from fish.

Commodities: Tallow and lard from cattle, goats, pigs and sheep; Poultry fats, processed.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Dried meat and fish products

For the commodities referred to in dried meat and dried fish products refer to the commodity groupings for meat and fish. Dried meat and fish products includes naturally or artificially dried meat products and dried fish, mainly marine fish.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Milk fats

Milk fats are the fatty ingredients derived from the milk of various mammals.

Portion of the commodity to which the MRL applies (and which is analysed): whole commodity.

Standard 1.4.3

Articles and Materials in Contact with Food

Purpose

This Standard provides permission for articles and materials to be in contact with food in accordance with the conditions set out in this Standard. Standard 1.4.1 sets out the maximum levels for a number of metal and non-metal contaminants and natural toxicants that may be present in food as a result of contact with the articles and materials regulated in this Standard.

Table of Provisions

- 1 Interpretation
- 2 Permission for articles and materials

Clauses

1 Interpretation

In this Standard -

articles and materials means any materials in contact with food, including packaging material, which may enclose materials such as moisture absorbers, mould inhibitors, oxygen absorbers, promotional materials, writing or other graphics.

2 Permission for articles and materials

Articles and materials may be placed in contact with food, provided such articles or materials, if taken into the mouth, are not -

- (a) capable of being swallowed or of obstructing any alimentary or respiratory passage; and
- (b) otherwise likely to cause bodily harm, distress or discomfort.

Editorial note:

This Code does not specify details of materials to be added to or used to produce food packaging materials or articles in contact with food. It is the responsibility of food manufacturers and retailers to ensure that their products are safe and that they comply with all relevant legislation.

Standards Australia has developed an Australian Standard for Plastics Materials for Food Contact Use, Australian Standard AS2070 –1999.

Standard 1.4.4

Prohibited and Restricted Plants and Fungi

Purpose

This standard regulates plants and fungi. It lists the species of plants and fungi that must not be added to food or offered for sale as food. It also lists the species of plants and fungi that may not be used in food except as a source of a flavouring substance.

Table of Provisions

- 1 Prohibited plants and fungi
- 2 Restricted plants and fungi

Schedule 1 – Prohibited plants and fungi

Schedule 2 – Restricted plants and fungi

Clauses

1 Prohibited plants and fungi

(1) A plant or fungus, or a part or a derivative of a plant or fungus listed in Schedule 1, or any substance derived therefrom, must not be intentionally added to food or offered for sale as food.

(2) *Eurythroxylum coca* (coca bush) or any substance derived therefrom must not be present in a food unless the cocaine has been removed.

Editorial note:

Subclause (1) is not intended to prohibit the unintentional addition of plants and fungi to food that occur within the bounds of recognised acceptable Good Agricultural Practice or Good Manufacturing Practice. If a public health and safety concern is identified because of the presence of such substances, they will be addressed through the setting of a limit on these substances in final food products.

2 Restricted plants and fungi

A plant or fungus, or a part or a derivative of a plant or fungus listed in Schedule 2, or any substance derived therefrom, may only be added to or be present in a food if it complies with the requirements for natural toxicants from the addition of a flavouring substance in the Table to clause 4 of Standard 1.4.1.

Editorial Note:

Clause 4 of Standard 1.4.1 imposes maximum levels of natural toxicants arising from the use of certain flavouring substances.
Standard 1.3.1 regulates food additives, including the addition and presence of flavourings in food.

**Schedule 1
Prohibited Plants and Fungi**

Column 1	Column 2
Species name	Common name
<i>Abrus cantoniensis</i>	
<i>Abrus precatorius</i>	Jequirity seeds
<i>Acokanthera schimperi</i>	Arrow poison tree
<i>Aconitum</i> spp.	Aconite
<i>Acorus calamus</i>	Calamus oil
<i>Adonis vernalis</i>	False hellebore, Spring adonis
<i>Aesculus hippocastanum</i>	Horse chestnut, Buckeye
<i>Alocasia macrorrhiza</i>	Cunjevoi, Elephant ear, Kape, 'Ape, Ta'amu
<i>Alstonia constricta</i>	Alstonia
<i>Amanita muscaria</i>	Agaricus, Fly agaric
<i>Amanita</i> spp.	Amanita Mushroom
<i>Ammi</i> spp.	Bishops weed, Khella
<i>Ammi visnaga</i>	Bisnaga, Khella
<i>Anadenanthera peregrina</i>	Cohoba yope, Niopo
<i>Anchusa officinalis</i>	Bugloss
<i>Apocynum androsaemifolium</i>	Bitter root, Spreading dogbane
<i>Apocynum cannabinum</i>	Canadian hemp, Dogbane, Indian hemp
<i>Areca catechu</i> nut	Betel nut
<i>Argyrea nervosa</i>	Woolly morning glory
<i>Aristolochia</i> spp.	Birthwort, Snakeroot
<i>Arnica</i> spp.	Arnica
<i>Artemisia absinthium</i>	Common wormwood
<i>Artemisia cina</i> Berg	Levant wormseed
<i>Artemisia maritima</i>	Levant wormseed
<i>Artemisia vulgaris</i>	Mugwort
<i>Atropa belladonna</i>	Deadly nightshade, Dwale
<i>Banisteriopsis</i> spp.	Banisteria, Caapi
<i>Borago officinalis</i>	Borage
<i>Brachyglottis</i> spp.	Rangiora
<i>Brunfelsia uniflora</i>	Manaca, Mercury
<i>Bryonia alba</i>	European white bryony

Schedule 1 (cont)
Prohibited Plants and Fungi

Column 1	Column 2
Species name	Common name
<i>Bryonia dioica</i>	White bryony
<i>Cacalia</i> spp.	
<i>Calotropis</i> spp.	Calotropis
<i>Cannabis</i> spp.	Hemp, Marijuana
<i>Catha edulis</i>	Khat, Chat
<i>Catharanthus</i> spp.	Periwinkle
<i>Cestrum nocturnum</i>	Queen of the night, Night blooming jessamine
<i>Chelidonium majus</i>	Common celandine, Greater celandine
<i>Chenopodium ambrosioides</i>	Wormseed, Mexican goosefoot, Pigweed, America wormseed
<i>Cicuta virosa</i>	Cowbane, European water hemlock
<i>Clitocybe</i> spp.	Fungi
<i>Colchicum autumnale</i>	Autumn crocus, Meadow saffron
<i>Conium maculatum</i>	Hemlock
<i>Conocybe siligineoides</i>	Ya'nte
<i>Conocybe</i> spp.	
<i>Convallaria majalis</i>	Lily of the Valley
<i>Copelandia</i> spp.	Fungi
<i>Coprinus atramentarius</i>	Common ink cap
<i>Coriaria</i> spp.	Tutu, Tuupaakihi, Puuhou, Toot
<i>Cornycarpus laevigatus</i> seed	Karaka kernel, New Zealand laurel
<i>Coronilla</i> spp.	Crown vetch
<i>Cortinarius</i> spp.	Fungi
<i>Coryanthe yohimbe</i>	Yohimbe
<i>Crotolaria</i> spp.	Crotolaria
<i>Croton tiglium</i>	Croton, Purging croton
<i>Cycas media</i> *	Zamia palm
<i>Cynoglossum officinale</i>	Hounds tongue, Beggar's lice
<i>Cytisus scoparius</i> * (see <i>Sarothamnus scoparius</i>)	
<i>Daphne</i> spp.	Daphne, Mezereum, Spurge laurel
<i>Datura stramonium</i>	Jimson weed, Datura, Thornapple
<i>Delphinium</i> spp.	Larkspur, Stavesacre
<i>Digitalis purpurea</i>	Foxglove
<i>Dryopteris filix-mas</i>	Male fern
<i>Duboisia</i> spp.	Corkwood, Pituri
<i>Echium plantagineum</i>	Pattersons curse, Salvation Jane
<i>Echium vulgare</i>	Viper's bugloss
<i>Entoloma sinuatus</i>	Fungus
<i>Ephedra sinica</i>	Ma-huang
<i>Erysimum canescens</i>	

Schedule 1 (cont)
Prohibited Plants and Fungi

Column 1	Column 2
Species name	Common name
<i>Euonymus europaeus</i>	Spindle tree, Skewer wood
<i>Eupatorium rugosum</i>	White snakeroot
<i>Euphorbia</i> spp.	Euphorbia, Milkweed, Spurge, Pennyroyal oil
<i>Farfugium japonicum</i>	
<i>Galanthus nivalis</i>	Snowdrop
<i>Galerina</i> spp.	Fungi
<i>Gelsemium sempervirens</i>	Yellow Jessamine, Gelsemium
<i>Gymnopilus</i> spp.	Fungi
<i>Gyromitra esculenta</i>	False morel
<i>Haemadictyon amazonica</i>	Yage
<i>Heliotropium</i> spp.	Heliotrope
<i>Helleborous niger</i>	Black hellebore, Christmas rose
<i>Hemerocallis fulva</i>	Pale day lily
<i>Hippomane mancinella</i>	Manzanillo
<i>Homeria breyniana</i> (see <i>Homeria collina</i>)	
<i>Homeria collina</i>	One-leaved cape tulip
<i>Homeria miniata</i>	Two-leaved cape tulip
<i>Hydrastis canadensis</i>	Goldenseal root or its extract
<i>Hydnocarpus anthelmentica</i>	Chalmoogra seed
<i>Hyoscyamus niger</i>	Black henbane, Stinking nightshade
<i>Hypholoma fasciculare</i>	Sulphur tuft
<i>Ilex aquifolium</i>	Holly, English holly
<i>Inocybe</i> spp.	Fungi
<i>Ipomoea burmanni</i>	Morning glory
<i>Ipomoea hederacea</i>	Morning glory
<i>Ipomoea tricolor</i> * (see <i>Ipomoea violacea</i>)	
<i>Ipomoea violacea</i>	Morning glory
<i>Juniperus sabina</i> oil	Savin oil
<i>Kalmia latifolia</i>	Calico bush, Mountain Laurel, Ivy Bush
<i>Laburnum anagyroides</i>	Laburnum, Golden chain, Golden rain, Bean tree
<i>Lantana camara</i>	Lantana
<i>Laurelia nova-zelandiae</i>	Pukatea
<i>Lepiota morgani</i>	Fungus
<i>Lithospermum</i> spp.	
<i>Lobelia inflata</i>	Indian tobacco, Lobelia
<i>Lophophora</i> spp.	Peyote
<i>Lycium ferocissimum</i>	Boxthorn, African boxthorn
<i>Mahonia aquifolia</i>	Oregon grape or Mountain grape root or its extract

Schedule 1 (cont)
Prohibited Plants and Fungi

Column 1	Column 2
Species name	Common name
<i>Mandragora officinarum</i>	European mandrake
<i>Melia azedarach</i>	White cedar, Indian bead tree, Chinaberry
<i>Menispermum canadense</i>	Yellow parilla, Moonseed
<i>Myoporum laetum</i>	Ngaio, Kaio
<i>Narcissus jonquilla</i>	Narcissus, Daffodil, Jonquil
<i>Narcissus poeticus</i>	Narcissus, Daffodil, Jonquil
<i>Narcissus pseudonarcissus</i>	Narcissus, Daffodil, Jonquil
<i>Nerium oleander</i>	Oleander
<i>Oenanthe aquatica</i> * (see <i>Oenanthe phellandrium</i>)	
<i>Oenanthe phellandrium</i>	Water fennel, Water dropwort
<i>Omphalotus</i> spp.	Fungi
<i>Opuntia cylindrica</i>	San Pedro cactus, Cane cactus
<i>Panaeolus</i> spp.	Fungi
<i>Papaver bracteatum</i>	Oriental poppy
<i>Papaver somniferum</i> (other than seeds)	Opium poppy
<i>Pausinystalia yohimbe</i> * (see <i>Coryanthe yohimbe</i>)	
<i>Peganum harmala</i>	Wild rue
<i>Petasites</i> spp.	Butterbur
<i>Peumus boldus</i>	Boldo
<i>Phoradendron flavescens</i> * (see <i>Viscum flavescens</i>)	
<i>Phoradendron serotinum</i> * (see <i>Viscum flavescens</i>)	
<i>Phoradendron tomentosum</i> * (see <i>Viscum flavescens</i>)	
<i>Physostigma venenosum</i>	Calabar bean, Ordeal bean
<i>Phytolacca decandra</i>	Red pokeweed, Poke root
<i>Phytolacca americana</i> (see <i>Phytolacca decandra</i>)	
<i>Phytolacca octandra</i>	Inkweed, Red ink plant, Dyeberry
<i>Pilocarpus</i> spp.	
<i>Piptadenia macrocarpa</i>	Cebil colorado, Cura pag
<i>Piptadenia peregrina</i>	Cohoba, Coxoba, Yoke
<i>Pithomyces chartarum</i>	Fungus
<i>Plugeus</i> spp.	Fungi
<i>Podophyllum peltatum</i>	American mandrake, Mayapple, Podophyllum
<i>Prestonia amazonica</i> (see <i>Haemodictyon amazonica</i>)	

Schedule 1 (cont)
Prohibited Plants and Fungi

Column 1	Column 2
Species name	Common name
<i>Prunus laurocerasus</i>	Cherry laurel
<i>Psoralea corylifolia</i>	Malay tea
<i>Psylocybe</i> spp.	Fungi
<i>Pteridium aquilinum</i>	Bracken Fern
<i>Pulmonaria</i> spp.	Lungwort
<i>Punica granatum</i> stem and root bark	Pomegranate
<i>Rauwolfia</i> spp.	Devil pepper, Rauwolfia
<i>Ricinus communis</i>	Castor bean, Castor oil plant
<i>Robinia pseudoacacia</i>	Black locust, False acacia
<i>Sanguinaria canadensis</i>	Bloodroot, Bloodwort
<i>Sarothamnus scoparius</i>	Common broom
<i>Scopolia carniolica</i>	Scopolia
<i>Senecio aureus</i>	Golden ragwort
<i>Senecio</i> spp.	Ragwort
<i>Solanum aviculare</i>	Poroporo, Pooporo, Kohoho, Bullibulli
<i>Solanum diflorum</i>	False Jerusalem cherry
<i>Solanum dulcamara</i>	Bittersweet twigs, Blue bindweed, Woody nightshade, Nightshade
<i>Solanum lactinatum</i> * (see <i>Solanum aviculare</i>)	
<i>Solanum linnaenum</i> (see <i>Solanum sodomeum</i>)	
<i>Solanum nigrum</i>	Black nightshade
<i>Solanum pseudocapsicum</i>	Jerusalem cherries
<i>Solanum sodomeum</i>	Apple of Sodom
<i>Sophora microphylla</i>	Kowhai
<i>Sophora secundiflora</i>	Mescal bean
<i>Spartium junceum</i>	Spanish broom
<i>Spigela marilandica</i>	Pinkroot, Worm grass
<i>Strophanthus gratus</i>	Strophanthus
<i>Strophanthus kombe</i>	Strophanthus
<i>Stropharia cubensis</i>	Fungus
<i>Strychnos gautheriana</i>	Hoang nan
<i>Strychnos ignatii</i>	Ignatious bean
<i>Strychnos malaccensis</i> * (see <i>Strychnos gautheriana</i>)	
<i>Strychnos nux-vomica</i>	Poison nut, Nux vomica
<i>Symphytum asperum</i>	Prickley comfrey
<i>Symphytum officinale</i>	Common comfrey
<i>Symphytum X uplandicum</i>	Russian comfrey
<i>Tamus communis</i>	Blackeye root, Black bryony
<i>Taxus baccata</i>	Yew, European yew, Common yew

Schedule 1 (cont)
Prohibited Plants and Fungi

Column 1	Column 2
Species name	Common name
<i>Thevetia neriiifolia</i> * (see <i>Thevetia peruviana</i>)	
<i>Thevetia peruviana</i>	Snake nut
<i>Trichodesma africana</i>	
<i>Tricholoma muscarium</i>	Fungus
<i>Tussilago farfara</i>	Coltsfoot
<i>Veratrum</i> spp.	Hellebore
<i>Vinca</i> spp.	Periwinkle
<i>Virola sebifera</i>	Cuajo negro, Camaticaro
<i>Viscum album</i>	European mistletoe berries
<i>Viscum flavescens</i>	American mistletoe
<i>Xysmalobium undulatum</i>	Uzara, Thornbush
<i>Zamia integrifolia</i> *	Coonties, Florida arrowroot

* Not an Australian Approved Name.

Editorial note:

Requirements relating to Kava (*Piper methysticum*) are contained in Standard 2.6.3 of this Code.

Schedule 2
Restricted Plants and Fungi

Column 1	Column 2	Column 3
<u>Species name</u>	<u>Common Name</u>	<u>Natural Toxicant</u>
<i>Chrysanthemum balsamita</i>	Costmary	Thujone
<i>Chrysanthemum parthenium</i> * see <i>Tanacetum parthenium</i>		
<i>Cinchona</i> spp.	Cinchona	Quinine
<i>Cinnamomum camphora</i>	Camphor tree oil	Safrole, coumarin
<i>Cinnamomum micranthum</i>	Micranthum oil	Safrole, coumarin
<i>Hedeoma pulegioides</i> oil*	American pennyroyal White snakeroot oil	Pulegone
<i>Hypericum perforatum</i>	St John's wort	Hypericine
<i>Mentha pulegium</i> oil	European pennyroyal oil	Pulegone
<i>Sassafras albidum</i>	American sassafras oil	Safrole
<i>Sassafras officinale</i> * (see <i>Sassafras albidum</i>)		
<i>Tanacetum balsamita</i> (see <i>Chrysanthemum balsamita</i>)		
<i>Tanacetum parthenium</i>	Feverfew	Santonin
<i>Tanacetum vulgare</i>	Tansy oil	Thujone
<i>Thuja occidentalis</i>	Thuja, White cedar	Thujone

* Not an Australian Approved Name.

Standard 1.5.1

Novel Foods

(Note: Clause 2 Takes Effect on
16 June 2001)

Purpose

This Standard regulates the sale of novel food and novel food ingredients. This Standard prohibits the sale of these foods unless they are listed in the Table to clause 2, and comply with any special conditions of use in that Table. The specific permission may impose conditions relating to matters such as the need for preparation or cooking instructions, warning statements or other advice, or the need to meet specific requirements of composition or purity.

The purpose of this Standard is to ensure that non-traditional foods which have features or characteristics which raise safety concerns will undergo a risk-based safety assessment before they are offered for retail for direct consumption in Australia and/or New Zealand.

The Authority will assess the safety for human consumption of each novel food prior to its inclusion in the Table. The safety assessment will be performed in accordance with the Authority's safety assessment guidelines.

Foods produced using gene technology and foods which have been irradiated are regulated in Standards 1.5.2 and 1.5.3 respectively.

Table of Provisions

- | | |
|---|---------------------|
| 1 | Definitions |
| 2 | Sale of novel foods |

Clauses

1 Definitions

In this Standard-

non-traditional food means a food which does not have a history of significant human consumption by the broad community in Australia or New Zealand.

novel food means a non-traditional food for which there is insufficient knowledge in the broad community to enable safe use in the form or context in which it is presented, taking into account -

- (a) the composition or structure of the product; or
- (b) levels of undesirable substances in the product; or
- (c) known potential for adverse effects in humans; or
- (d) traditional preparation and cooking methods; or
- (e) patterns and levels of consumption of the product.

Editorial Note

Novel food includes novel foods used as ingredients in another food.

2 Sale of novel foods

A novel food must not be sold by way of retail sale as food or for use as a food ingredient unless it is listed in column 1 of the Table to this clause and complies with the conditions of use, if any, specified in column 2.

Table to clause 2

Column 1	Column 2
Novel Food	Conditions of Use

Standard 1.5.2

Food Produced Using Gene Technology

Purpose

Division 1 of this Standard addresses health and safety requirements, regulating the sale of food produced using gene technology, other than additives and processing aids. The Standard prohibits the sale and use of these foods unless they are included in the Table to clause 2 and comply with any special conditions in that Table.

The Authority will assess the safety for human consumption of each food produced using gene technology or such class of food prior to its inclusion in the Table. The safety assessment will be performed according to the Authority's approved safety assessment criteria.

Additives and processing aids which are produced using gene technology are not regulated in Division 1 of this Standard. Other Standards in this Code regulate additives and processing aids and require pre-market approval for these substances.

Division 2 of this Standard specifies labelling and other information requirements for foods, including food additives and processing aids, produced using gene technology.

Table of Provisions

Division 1 – Sale and use of food produced using gene technology

- 1 Interpretation
- 2 General prohibition on the sale and use of food produced using gene technology
- 3 Exemption to general prohibition on sale and use

Division 2 – Labelling etc of food produced using gene technology

- 4 Interpretation and Application
- 5 Labelling of genetically modified food
- 6 Labelling of food which is not genetically modified
- 7 Additional labelling/information requirements

Clauses

Division 1 – Sale and use of food produced using gene technology

1 Interpretation

For the purposes of this Standard -

a food produced using gene technology means a food which has been derived or developed from an organism which has been modified by gene technology.

Editorial note:

This definition does not include a food derived from an animal or other organism which has been fed food produced using gene technology, unless the animal or organism itself is a product of gene technology.

gene technology means recombinant DNA techniques that alter the heritable genetic material of living cells or organisms.

2 General prohibition on the sale and use of food produced using gene technology

A food produced using gene technology, other than a substance regulated as a food additive or processing aid, must not be sold or used as an ingredient or component of any food unless it is listed in Column 1 of the Table to this clause and complies with the conditions, if any, specified in Column 2.

Table to clause 2

Column 1	Column 2
Food produced using gene technology	Special conditions
Oil derived from glyphosate-tolerant canola line GT73	
Food derived from glyphosate-tolerant corn line GA21	
Food derived from insect-protected corn line MON 810	
Oil and linters derived from glyphosate-tolerant cotton line 1445	
Oil and linters derived from insect-protected cotton lines 531, 757 and 1076	
Food derived from glyphosate-tolerant soybean line 40-3-2	
Food derived from high oleic acid soybean lines G94-1, G94-19 and G168	The label on or attached to a package of a food derived from high oleic acid soy bean lines G94-1, G94-19 and G168 must include a statement to the effect that the food has been genetically modified to contain high levels of oleic acid

3 Exemption to general prohibition on sale and use

(1) For the purposes of this clause -

- (a) the Act means the Australia New Zealand Food Authority Act 1991;
- (b) the Authority means the Australia New Zealand Food Authority established under the Act;
- (c) the Council means the Australia New Zealand Food Standards Council.

(2) The prohibition in clause 2 does not apply to a food produced using gene technology where -

- (a) that food is the subject of an application under section 12 of the Act to vary the Table to that clause;
- (b) the application has been accepted in accordance with section 13 of the Act by the Authority on or before 30 April 1999;
- (c) the Authority has evidence that that food, in one or more countries, other than Australia or New Zealand, is lawfully permitted to be sold or used as an ingredient or component, by a national food regulatory agency; and
- (d) the Council has not become aware of evidence that that food poses a significant risk to public health and safety.

Division 2 - Labelling etc of food produced using gene technology

4 Interpretation and Application

(1) For the purposes of this Division -

genetically modified food means food that is, or contains as an ingredient, including a processing aid, a food produced using gene technology which -

- (a) contains novel DNA and/or novel protein; or
- (b) has altered characteristics;

but does not include -

- (c) highly refined food, other than that with altered characteristics, where the effect of the refining process is to remove novel DNA and/or novel protein;
- (d) a processing aid or food additive, except where novel DNA and/or novel protein from the processing aid or food additive remains present in the food to which it has been added;
- (e) flavours present in the food in a concentration no more than 1g/kg; or
- (f) a food, ingredient, or processing aid in which genetically modified food is unintentionally present in a quantity of no more than 10g/kg per ingredient.

altered characteristics means any of the matters specified in paragraphs 7(a), (b), (c) or (d) of this Standard.

novel DNA and/or novel protein means DNA or a protein which, as a result of the use of gene technology, is different in chemical sequence or structure from DNA or protein present in counterpart food which has not been produced using gene technology.

(2) Any statement required by clause 5 may be contained in the statement of ingredients where the genetically modified food is an ingredient or processing aid.

(3) Where genetically modified food is displayed for retail sale other than in a package, any information that would have been required under clause 5 of this Standard on the label on the food if it was packaged, must be displayed on or in connection with the display of the food.

(4) This Division does not apply to food intended for immediate consumption which is prepared and sold from food premises and vending vehicles, including restaurants, take away outlets, caterers, or self-catering institutions.

5 Labelling of genetically modified food

The label on a package of genetically modified food must include the statement 'genetically modified' in conjunction with the name of that food or ingredient or processing aid.

Example for single ingredient genetically modified foods:

Soy Flour
Genetically Modified

Soy Flour
From genetically modified soya beans

Example for genetically modified food ingredients:

Ingredients: Soy Protein Isolate (genetically modified), Maltodextrin, Vegetable Oil; Food Acid (332), Emulsifier (471), Vegetable Gum (407), Water Added.

6 Labelling of food which is not genetically modified

The label on a package of food which is not defined as 'genetically modified food' in clause 4 of this Standard is not required to include any statement about the genetic status of the food.

7 Additional labelling/information requirements

Notwithstanding the provisions of this Division, Column 2 of the Table to clause 2 may specify labelling or other information requirements in relation to food produced using gene technology listed in Column 1 of the Table where -

- (a) the genetic modification has resulted in one or more significant composition or nutritional parameters having values outside the normal range of values for existing counterpart food not produced using gene technology;
- (b) the level of anti-nutritional factors or natural toxicants are significantly different in comparison to the existing counterpart food not produced using gene technology;
- (c) the food produced using gene technology contains a new factor known to cause an allergic response in particular sections of the population;
- (d) the intended use of the food produced using gene technology is different to the existing counterpart food not produced using gene technology; or
- (e) the genetic modification raises significant ethical, cultural and religious concerns regarding the origin of the genetic material used in the genetic modification.

Editorial notes:

The Compliance Guide for Standard 1.5.2 as published by the Australia New Zealand Food Authority should be read in conjunction with this Standard.

Claims about genetic modification or its absence are subject to the Australian Trade Practices Act 1974 and State and Territory Food Acts, and the Western Australian Health Act, and the New Zealand Fair Trading Act 1986 and Food Act.

Division 2 of this Standard is to be reviewed 3 years from its date of gazettal.

Standard 1.5.3

Irradiation of Food

Purpose

This Standard prohibits the irradiation of food, or ingredients or components of food, unless a specific permission is given. The specific permission may impose conditions relating to matters such as dose, packaging materials, approved premises or facilities.

Even where this Standard permits irradiation, food should only be processed by irradiation where such processing fulfils a technological need or is necessary for a purpose associated with food safety. Food should not be processed by irradiation as a substituted procedure for good manufacturing practices.

The absorbed radiation dose applied for the purpose of irradiating food should be the minimum that is reasonably commensurate with the technological and public health purposes to be achieved. It should also be in accordance with good radiation processing practice.

Food to be processed by irradiation, and the packages and packing materials used or intended for use in connection with food so processed, should be of suitable quality and in an acceptable hygienic condition appropriate for the purpose of such processing. They should also be handled before and after irradiation according to good manufacturing practices, taking into account, in each case, the particular requirements of the technology of the process.

The operation of irradiation facilities and control of the irradiation process should be undertaken in accordance with any relevant State, and Territory, and New Zealand law governing radiation control. They should also be undertaken in accordance with an appropriate Code of Practice such as the 1983 Codex Alimentarius General Standard for Irradiated Foods and its associated Code of Practice for the Operation of Irradiation Facilities Used for the Treatment of Foods.

This Standard also sets out permitted sources of radiation, requires the keeping of certain records in relation to the irradiation of food, and requires the labelling of food which has been irradiated.

Table of Provisions

1. Definitions
2. General prohibition on irradiation of food
3. Permitted sources of radiation
4. Foods permitted to be irradiated
5. Record keeping
6. Labelling

Clauses

1 Definitions

In this Standard-

irradiation means the processing of food by subjecting it to the action of ionising radiation, but does not include ionising radiation imparted to food by measuring or inspection instruments, and 'irradiate' and 'irradiated' have corresponding meanings.

re-irradiate does not include the irradiation of food -

- (a) prepared from materials that have been irradiated at low dose levels (not exceeding in any case 1 kGy) and are irradiated again; or
- (b) which contains less than 50 g/kg of irradiated ingredients; or
- (c) where the required full dose of ionising radiation is applied to the food in divided doses for a specific technological reason;

provided that the cumulative maximum radiation dose absorbed by the food does not exceed that specified in the Table to clause 4.

technological need, in relation to the irradiation of food, refers to the minimum dose of ionising irradiation required to ensure the safety or quality of the food, provided the process is performed in accordance with good manufacturing practice, and includes the extension of shelf life, the destruction of certain bacteriological contamination or pest disinfestation.

2 General prohibition on irradiation of food

- (1) Food must not be irradiated unless there is a specific permission in this Standard to irradiate the food.
- (2) A permission to irradiate a food is not a permission to re-irradiate the food unless re-irradiation is expressly permitted by this Standard.

3 Permitted sources of radiation

Where this Standard permits a food to be irradiated, the ionising radiation must be either-

- (a) gamma rays from the radionuclide cobalt 60; or
- (b) X-rays generated by or from machine sources operated at an energy level not exceeding 5 megaelectronvolts; or
- (c) electrons generated by or from machine sources operated at an energy level not exceeding 10 megaelectronvolts.

4 Foods permitted to be irradiated

- (1) Subject to subclause (2), a food listed in column 1 of the Table to this clause may be irradiated, provided that-
- (a) the absorbed dose of radiation is not below the minimum dose value or above the maximum dose value specified in column 2 of the Table to this clause; and
 - (b) the conditions specified in column 3 of the Table to this clause, if any, are met.
- (2) A food listed in column 1 of the Table to this clause may only be processed by irradiation where such processing -
- (a) fulfills a technological need; or
 - (b) is necessary for a purpose associated with food hygiene;

and such processing is not a substitute procedure for good manufacturing practice.

Table to clause 4

Column 1	Column 2	Column 3
Food	Minimum and Maximum Dose (kGy)	Conditions
no entries		

Editorial note:

The conditions imposed in column 3 will be those necessary to ensure that the purpose of the standard is achieved. They might relate to matters such as packaging materials used throughout processing and subsequent handling, requirements relating to facilities and premises, and particular operating procedures.

5 Record keeping

- (1) Records must be kept at a facility where food is irradiated in relation to -
- (a) the nature and quantity of the food treated; and
 - (b) lot identification; and
 - (c) the minimum durable life of the food treated; and
 - (d) the process used; and
 - (e) compliance with the process used; and
 - (f) the minimum and maximum dose absorbed by the food; and
 - (g) an indication whether or not the product has been irradiated previously and if so, details of such treatment; and
 - (h) date of irradiation.
- (2) The records required to be kept by subclause (1) must be kept for a period of time that exceeds the minimum durable life of the irradiated food by 1 year.

6 Labelling

- (1) The label on a package of food which has been processed by ionising radiation must include a statement that the food has been treated with ionising radiation.

Examples:

‘TREATED WITH IONISING RADIATION’

‘TREATED WITH IONISING ELECTRONS’

‘IRRADIATED (name of food)’

- (2) The label on a package of food containing an irradiated food as an ingredient or component, must include a statement that the ingredient or component has been treated with ionising radiation, either as part of the declaration of that ingredient or component in an ingredient list or elsewhere on the label.
- (3) Where an irradiated food, or a food containing an irradiated food as an ingredient or component, is not required to bear a label pursuant to clause 2 of Standard 1.2.1, there must be displayed on or in connection with the display of the food a statement that the food has been treated with ionising radiation, or that it contains an ingredient or component that has been treated with ionising radiation, as the case may be.
- (4) Notwithstanding clause 3 of Standard 1.2.1, the label on a package of irradiated food which is sold other than for retail sale must include -
- (a) a statement that the food has been irradiated; and
 - (b) the minimum and maximum dose of the irradiation; and
 - (c) the identity of the facility where the food was irradiated; and
 - (d) the date or dates of irradiation.

Standard 1.6.1

Microbiological Limits for Food

Purpose

This Standard lists the maximum permissible levels of foodborne microorganisms that pose a risk to human health in nominated foods, or classes of foods. This Standard includes mandatory sampling plans, used to sample lots or consignments of nominated foods or classes of foods, and the criteria for determining when a lot or consignment of food poses a risk to human health and therefore should not be offered for sale, or further used in the preparation of food for sale. The microbiological standards included in the Schedule to this Standard are applicable to the foods listed in the Schedule.

Table of Provisions

1	Interpretation
2	Application
3	Sampling of foods for microbiological analysis
4	Prescribed methods of analysis
5	Microbiological limits in food

Schedule

Clauses

1 Interpretation

In this Standard -

n means the minimum number of sample units which must be examined from a lot of food as specified in Column 3 of the Schedule in this Standard.

c means the maximum allowable number of defective sample units as specified in Column 4 of the Schedule.

m means the acceptable microbiological level in a sample unit as specified in Column 5 of the Schedule.

M means the level specified in Column 6 of the Schedule, when exceeded in one or more samples would cause the lot to be rejected.

defective sample unit means a sample unit in which a microorganism is detected in a sample unit of a food at a level greater than m.

food means a food product listed in Column 1 of the Schedule.

microorganism means a microbiological agent listed in Column 2 of the Schedule.

SPC means standard plate count at 30°C with an incubation time of 72 hours.

2 Application

- (1) The foods listed in column 1 of the Schedule in this Standard must, subject to subclause (2) and subclause (3), comply with the microbiological limits set in relation to that food in the Schedule.
- (2) The Standard Plate Count (SPC) in powdered infant formula with added lactic acid producing cultures must not exceed the microbiological limits set in the Schedule, prior to the addition of the lactic acid cultures to the food.
- (3) Unpasteurised milk which is not for retail sale, is not required to comply with the microbiological limits set out in the Schedule to this Standard.

3 Sampling of foods for microbiological analysis

- (1) At the point of sampling, a lot of a food must have taken from it, n sample units as specified in Column 3 of the Schedule in this Standard, unless specified otherwise in this Standard.
- (2) An authorised officer who takes or otherwise obtains a sample of food for the purpose of submitting it for microbiological analysis -
 - (a) shall not divide that sample into separate parts; and
 - (b) where the sample consists of one or more than one sealed package of a kind ordinarily sold by retail, must submit for such analysis that sample in that package or those packages in an unopened and intact condition.
- (3) Where an authorised officer takes or otherwise obtains a sample of food which is the subject of a suspected food poisoning incident or consumer complaint, the results of an analysis conducted on such food are not invalid by reason that fewer sample units than prescribed have been analysed or that a sample unit analysed is smaller than prescribed.

4 Prescribed methods of analysis

- (1) Subject to subclause (2) and subclause (3), the Australian/New Zealand Standard methods for Food Microbiology AS/NZS 1766, as of the date of commencement of this Standard, must be used to determine whether a food has exceeded the maximum permissible levels of the foodborne microorganisms specified in relation to that food in the Schedule.
- (2) Any equivalent method to those specified in subclause (1), as determined by the provisions of AS/NZS 4659 as of the date of commencement of this Standard, is permitted to be used for the purposes of this Standard.
- (3) The Australia/New Zealand Standard Methods for Water Microbiology AS 4276 must be used for packaged water, packaged ice and mineral water.

5 Microbiological limits in food

A lot of a food fails to comply with this Standard if the -

- (a) number of defective sample units is greater than c; or
- (b) level of a microorganism in a food in any one of the sample units exceeds M.

Schedule

Column 1 Food	Column 2 Microorganism	Column 3 n	Column 4 c	Column 5 m	Column 6 M
Butter made from unpasteurised milk and/or unpasteurised milk products	<i>Campylobacter</i> /25g	5	0	0	
	Coagulase-positive staphylococci/g	5	1	10	10 ²
	Coliforms/g	5	1	10	10 ²
	<i>Escherichia coli</i> /g	5	1	3	9
	<i>Listeria monocytogenes</i> /25g	5	0	0	
	<i>Salmonella</i> /25g	5	0	0	
	SPC/g	5	0	5x10 ⁵	
All cheese	<i>Escherichia coli</i> /g	5	1	10	10 ²
Soft and semi-soft cheese (moisture content > 39%) with pH > 5.0	<i>Listeria monocytogenes</i> /25g	5	0	0	
	<i>Salmonella</i> /25g	5	0	0	
All raw milk cheese (cheese made from milk not pasteurised or thermised)	<i>Listeria monocytogenes</i> /25g	5	0	0	
	<i>Salmonella</i> /25g	5	0	0	
Raw milk unripened cheeses (moisture content > 50% with pH > 5.0)	<i>Campylobacter</i> /25g	5	0	0	
Dried milk	<i>Salmonella</i> /25g	5	0	0	
Unpasteurised milk	<i>Campylobacter</i> /25ml	5	0	0	
	Coliforms/ml	5	1	10 ²	10 ³
	<i>Escherichia coli</i> /ml	5	1	3	9
	<i>Listeria monocytogenes</i> /25ml	5	0	0	
	<i>Salmonella</i> /25ml	5	0	0	
	SPC/ml	5	1	2.5x10 ⁴	2.5x10 ⁵
Packaged cooked cured/salted meat	Coagulase-positive staphylococci/g	5	1	10 ²	10 ³
	<i>Listeria monocytogenes</i> /25g	5	0	0	
	<i>Salmonella</i> /25g	5	0	0	
Packaged heat treated meat paste and packaged heat treated pâté	<i>Listeria monocytogenes</i> /25g	5	0	0	
	<i>Salmonella</i> /25g	5	0	0	

Schedule (Continued)

Column 1	Column 2	Column 4	Column 5	Column 6	Column 7
Food	Microorganism	n	c	m	M
Fermented, comminuted meat which has not been cooked	Coagulase-positive staphylococci/g	5	1	10 ³	10 ⁴
	<i>Escherichia coli</i> /g	5	1	0	
	<i>Salmonella</i> /25g	5	0	0	
Cooked crustacea	Coagulase-positive staphylococci/g	5	2	10 ²	10 ³
	<i>Listeria monocytogenes</i> /25g	5	0	0	
	<i>Salmonella</i> /25g	5	0	0	
	SPC/g	5	2	10 ⁵	10 ⁶
Raw crustacea	Coagulase-positive staphylococci/g	5	2	10 ²	10 ³
	<i>Salmonella</i> /25g	5	0	0	
	SPC/g	5	2	5x10 ⁵	5x10 ⁶
Ready-to-eat processed finfish, other than fully retorted finfish	<i>Listeria monocytogenes</i> /g	5	1	0	10 ²
Molluscs, other than scallops	<i>Escherichia coli</i> /g	5	1	2.3	7
Molluscs that have undergone processing other than depuration	<i>Listeria monocytogenes</i> /25g	5	0	0	
Cereal based foods for infants	Coliforms/g	5	2	<3	20
	<i>Salmonella</i> /25g	10	0	0	
Powdered infant formula	<i>Bacillus cereus</i> /g	5	2	10	10 ²
	Coagulase-positive staphylococci/g	5	1	0	10
	Coliforms/g	5	2	<3	10
	<i>Salmonella</i> /25g	10	0	0	
	SPC/g	5	2	10 ³	10 ⁴
Powdered infant formula with added lactic acid producing cultures	<i>Bacillus cereus</i> /g	5	2	10	10 ²
	Coagulase-positive staphylococci/g	5	1	0	10
	Coliforms/g	5	2	<3	10
	<i>Salmonella</i> /25g	10	0	0	
	SPC/g	5	2	10 ³	10 ⁴

Schedule (Continued)

Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Food	Microorganism	n	c	m	M
Pepper, paprika and cinnamon	<i>Salmonella</i> /25g	5	0	0	
Dried, chipped, dessicated coconut	<i>Salmonella</i> /25g	10	0	0	
Cocoa powder	<i>Salmonella</i> /25g	5	0	0	
Cultured seeds and grains (bean sprouts, alfalfa, etc)	<i>Salmonella</i> /25g	5	0	0	
Pasteurised egg products	<i>Salmonella</i> /25g	5	0	0	
Mineral water	<i>Escherichia coli</i> /100ml	5	0	0	
Packaged water	<i>Escherichia coli</i> /100ml	5	0	0	
Packaged ice	<i>Escherichia coli</i> /100ml	5	0	0	

Standard 1.6.2

Processing Requirements

(Australia Only)

Purpose

This Standard sets out the requirements for processing of foods regulated in Chapter 2 of this Code. This Standard does not apply to food produced in, or imported into, New Zealand.

Table of Provisions

1	Processing of milk and liquid milk products
2	Processing of cheese and cheese products
3	Processing of egg products
4	Eviscerated poultry
5	Dried meat
6	Crocodile meat
7	Game meat
8	Fermented comminuted processed meat
9	Production of fermented comminuted meat which has not been cooked
10	Semi-dry heat-treated processed meat

Schedule - Methods of analysis

Clauses

1 Processing of milk and liquid milk products

- (1) Milk must be pasteurised by -
- (a) heating to a temperature of no less than 72°C and retaining at such temperature for no less than 15 seconds and immediately shock cooling to a temperature of 4.5°C; or
 - (b) heating using any other time and temperature combination of equal or greater lethal effect on bacteria;

unless an applicable law of a State or Territory otherwise expressly provides.

- (2) Liquid milk products must be heated using a combination of time and temperature of equal or greater lethal effect on the bacteria in liquid milk that would be achieved by pasteurisation or otherwise produced and processed in accordance with any applicable law of a State or Territory.

Editorial note:

For the purposes of clause 1 of this Standard, milk and liquid milk products includes milk and liquid milk products used in the production of any cream and cream products, fermented milks, yoghurt, dried, condensed and evaporated milks, butter and ice cream.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for milk and milk products are regulated under the *Dairy Industry Act 1952* and the *Food Act 1981*.

2 Processing of cheese and cheese products

Milk and milk products used to manufacture cheese or cheese products must -

- (a) be heat treated by being held at a temperature of no less than 72°C for a period of no less than 15 seconds, or by using a time and temperature combination providing an equivalent level of bacteria reduction; or
- (b) be heat treated by being held at a temperature of no less than 62°C, for a period of no less than 15 seconds, and the final product stored at a temperature of no less than 2°C for a period of 90 days from the date of manufacture of the cheese or cheese product.

Editorial note:

Processing requirements for milk and milk products used in the production of raw Swiss cheeses are contained in Standard 2.5.4.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for cheese and cheese products, other than raw Swiss cheese, are regulated under the *Dairy Industry Act 1952* and the *Food Act 1981*.

3 Processing of egg products

- (1) In this clause -

liquid egg white means the white of egg separated as efficiently as practicable from the yolk in liquid form.

liquid egg yolk means the yolk of egg separated as efficiently as practicable from the white in liquid form.

liquid whole egg means the whole egg removed from the shell and includes the product which is frozen or chilled, but does not include reconstituted dried egg.

- (2) Liquid whole egg or a mixture of liquid egg yolk and liquid egg white must not be sold or used in the manufacture of food unless it has been pasteurised by being retained at a temperature not lower than 64°C for at least 2.5 minutes and immediately rapidly cooled to a temperature not greater than 7°C.

- (3) Liquid egg yolk must not be sold or used in the manufacture of food unless it has been pasteurised by being retained at a temperature not lower than 60°C for at least 3.5 minutes and immediately rapidly cooled to a temperature not greater than 7°C.
- (4) Subject to subclause 2(2) of Standard 2.2.2, liquid egg white must not be sold or used in the manufacture of food unless it has been pasteurised by being retained at a temperature not lower than 55°C for at least 9.5 minutes and immediately rapidly cooled to a temperature not greater than 7°C.

Editorial note:

From raw material production to the point of consumption, egg products and products containing egg products should be subject to a combination of control measures, including, for example, pasteurisation, and such measures should be shown to achieve the appropriate level of public health protection.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for egg products are regulated under the *Animal Products Act 1999*, and until November 2002, the *Food Act 1981*.

4 Eviscerated poultry

- (1) Poultry in the form of an eviscerated carcass may include the gizzard, heart, liver, neck or a combination thereof.
- (2) Uneviscerated poultry must not be frozen.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for poultry are regulated under the *Animal Products Act 1999*, and until November 2002, the *Food Act 1981*.

5 Dried meat

Dried meat means meat that has been dried to a water activity of no more than 0.85 but does not include slow dried cured meat.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for dried meat are regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

6 Crocodile meat

- (1) In this clause -

crocodile meat means the skeletal muscle of the family *Crocodylidae* including any attached fat, connective tissue, nerve, blood and blood vessels, but does not include head meat.

- (2) Crocodile meat must be derived from farmed animals and be handled in accordance with and under the conditions specified in the Standing Committee on Agriculture's *Australian Code of Practice for Veterinary Public Health: The Hygienic Production of*

Crocodile Meat for Human Consumption, 1993, published by the Commonwealth Scientific and Industrial Research Organisation.

- (3) A person must not sell as food any part of the carcass of the family *Crocodylidae* that is not crocodile meat.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for crocodile meat are regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

7 Game meat

- (1) In this clause -

game meat means the whole or part of the carcass of any bird, buffalo, camel, deer, donkey, goat, hare, horse, kangaroo, rabbit, pig, possum or wallaby that has been slaughtered in the wild state, but does not include avian eggs, foetuses, parts of foetuses or pouch young.

game meat flesh means skeletal game meat muscle, including any attached fat, connective tissue, nerve, blood, blood vessels and, in the case of birds, skin.

game offal means game meat other than game meat flesh.

- (2) Game meat, except game birds, must be obtained -
- (a) from a game carcass which has been subjected to governmentally approved post mortem inspection; or
 - (b) in accordance with a governmentally approved quality assurance program designed to ensure that the game meat is fit for human consumption.
- (3) Game meat offal, except for bone or cartilage attached to game meat flesh, must not be sold as or used in the preparation of food.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for game meat are regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

8 Fermented comminuted processed meat

- (1) In this clause -

comminuted means chopped, diced or minced.

mechanically separated meat means meat that has been separated from bone by a mechanical process that results in comminuted meat.

rendered trimmings means the cooked meat fractions derived from the rendering of meat trimmings, excluding ligamentum nuchae.

- (2) A fermented comminuted processed meat is heat treated if it has had its core temperature maintained at 55°C for a period of at least 20 minutes, or an equivalent combination of time and higher temperature.

- (3) A fermented comminuted processed meat is cooked if it has had its core temperature maintained at 65°C for a period of at least 10 minutes, or an equivalent combination of time and higher temperature.
- (4) A fermented meat product must not contain mechanically separated meat or rendered trimmings unless it has been cooked in accordance with subclause (3).

Editorial note:

Processed meat in this clause includes processed meat and manufactured meat in accordance with Standard 2.2.1, irrespective of the prescribed names set out in that Standard.

Advisory Guidelines for the Hygienic Production of Uncooked Fermented Comminuted Meat Products have been published by the Australia New Zealand Food Authority to assist manufacturers and officials to give effect to the provisions in this clause.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for fermented comminuted processed meat are regulated under the *Food Act 1981*.

9 Production of fermented comminuted meat which has not been cooked

- (1) In this clause –
- (a) a product has been cooked if it has had its core temperature maintained at 65°C for at least 10 minutes or an equivalent combination of time and higher temperature during production; and
- (b) **starter culture** means a preparation of micro-organisms prepared for the purpose of fermenting meat which –
- (i) successfully competes for the nutrients in the meat medium; and
 - (ii) produces microbial inhibitors; and
 - (iii) is microbiologically safe; and
 - (iv) produces a controlled reduction of the pH of the meat mix.
- (2) Fermentation of a comminuted meat product which will not be cooked must be initiated through the use of a starter culture.
- (3) A previously fermented or fermenting meat product must be cooked prior to use as an ingredient in a fermented comminuted meat product which will not itself be cooked.
- (4) The number of *Escherichia coli* organisms in a fermented comminuted meat product which will not be cooked must be monitored and recorded for the –
- (a) ingoing raw meat ingredients; and
 - (b) product after fermentation and any subsequent process.
- (5) The pH of fermenting comminuted meat products which will not be cooked, measured in accordance with Method 1 in the Schedule, and the fermentation room temperature, must be monitored and recorded during fermentation.
- (6) Measurements recorded under subclauses (4) and (5) must be kept either for 1 year after the end of the minimum durable life of the product, or 2 years, whichever is the greater.

- (7) Meat for a fermented comminuted meat product which will not be cooked must, if stored by the manufacturer, be stored at 5°C or below prior to fermentation.
- (8) The process of fermentation and any other subsequent processes must reduce prior to sale from the processing factory by 99.9% or greater the number of *Escherichia coli* organisms potentially present in a fermented comminuted meat product which has not been cooked.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for fermented comminuted meat which has not been cooked are regulated under the *Food Act 1981*.

10 Semi-dry heat-treated processed meat

Semi-dry heat-treated processed meat must -

- (a) have been heat-treated in the primary package so that all parts of the product reach a temperature of not less than 78°C; and
- (b) have a pH of not less than 5.5 when determined by Method 1 in the Schedule; and
- (c) have a water activity between 0.910 and 0.950 when determined by Section 978.18A-F of the A.O.A.C. 15th Edition.

Editorial note for New Zealand:

For New Zealand purposes, processing requirements for semi-dry heat-treated processed meat are regulated under the *Food Act 1981*.

Schedule

Methods of Analysis

1 Meat Determination of pH.

Mince a representative portion of the sample of fermenting comminuted meat product or semi-dry heat-treated processed meat and place that portion in a stoppered bottle with twice its weight of water. Shake at five minute intervals for 30 minutes and determine the pH value of the liquid electrometrically at 20°C.

2 *Escherichia coli*

Proceed in accordance with the triplicate tube method specified in current Australian standard method AS 1766.2.3 *Food Microbiology*, save that for the purpose of this method, when 5 sample units each consisting of 10 grams or more of fermented comminuted meat product are examined as detailed, the result shall be reported as '*Escherichia coli* not detected in 0.1 g' only when no *Escherichia coli* has been detected in at least 4 of the 5 sample units.

Standard 2.1.1

Cereals and Cereal Products

Purpose

This Standard defines a number of products composed of cereals, qualifies the use of the term 'bread', and requires the mandatory fortification of flour for bread making with thiamin in Australia.

Table of Provisions

1	Interpretation
2	Composition of bread
3	Use of the word 'bread'
4	Flour for making bread

Clauses

1 Interpretation

In this Code -

bread means the product made by baking a yeast-leavened dough prepared from one or more cereal flours or meals and water.

flour products means the cooked or uncooked products, other than bread, of one or more flours, meals or cereals.

flours or meals means the products of grinding or milling of cereals, legumes or other seeds.

wholegrain means the unmilled products of a single cereal or mixture of cereals.

wholemeal means the product containing all the milled constituents of the grain in such proportions that it represents the typical ratio of those fractions occurring in the whole cereal.

2 Composition of bread

Bread may contain other foods.

3 Use of the word 'bread'

This Standard does not prohibit the word 'bread' on the label of products that traditionally use that term.

Editorial notes:

1. Clause 3 of this Standard allows products which are traditionally described by names such as 'shortbread', 'soda bread', 'pita bread' and 'crispbread' to continue using such names irrespective of the definition of bread in clause 1.
2. Where food contains certain specified substances, the presence of those substances must always be declared in the label of the food. The Table to clause 4 of Standard 1.2.3 (Mandatory Warning and Advisory Statements and Declarations) lists those substances. The presence in a food of cereals containing gluten, namely, wheat, rye, barley, oats and spelt, and their hybridised strains must always be declared in the label.

4 Flour for making bread

- (1) Subclause (2) does not apply to flour for bread making produced in, or imported into, New Zealand.
- (2) Flour for making bread must contain no less than 6.4 mg/kg of thiamin.

Editorial note:

Clause 4 of this Standard will be reviewed prior to the Australia New Zealand Food Standards Code becoming the sole Food Standards Code in Australia and New Zealand.

Standard 2.2.1

Meat and Meat Products

Purpose

This Standard includes definitions, compositional and labelling requirements for meat and meat products. Processing requirements for processed meat products, including fermented comminuted meat products are contained in Standard 1.6.2.

The Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) prescribe mandatory standards in Australia, but not New Zealand, that control the hygienic slaughter of animals for human consumption.

Table of Provisions

Division 1 - Interpretation

1 Interpretation

Division 2 - Compositional requirements

2 Limit on fluid loss from thawed poultry

3 Composition of sausage

Division 3 - Information Requirements

4 Declaration of the presence of offal in food

5 Mandatory fat declaration where a reference is made to the fat content of minced meat

6 Information required in relation to raw meat joined or formed into the semblance of a cut of meat

7 Inspection brands

8 Labelling of fermented comminuted processed meat

9 Labelling of fermented comminuted manufactured meat

10 Unpackaged fermented comminuted manufactured meat and fermented comminuted processed meat products

Schedule

Clauses

Division 1 - Interpretation

1 Interpretation

In this Code -

cured and/or dried meat flesh in whole cuts or pieces means meat flesh including any attached bone containing no less than 160g/kg meat protein on a fat free basis.

manufactured meat means processed meat containing no less than 660g/kg of meat.

meat means the whole or part of the carcass of any buffalo, camel, cattle, deer, goat, hare, pig, poultry, rabbit or sheep, slaughtered other than in a wild state, but does not include –

- (a) the whole or part of the carcass of any other animal unless permitted for human consumption under a law of a State, Territory or New Zealand; or
- (b) avian eggs, or foetuses or part of foetuses.

Editorial note:

This definition of meat does not include eggs or fish, as such foods are regulated in Standards 2.2.2 and 2.2.3 respectively.

The generic Standards in Chapter 1 of this Code apply to foods in Chapter 2, Food Product Standards. In particular, it should be noted that clause 3 of Standard 1.2.4 applies to meat and meat products.

meat flesh means the skeletal muscle of any slaughtered animal, and any attached -

- (a) animal rind; and
- (b) fat; and
- (c) connective tissue; and
- (d) nerve; and
- (e) blood; and
- (f) blood vessels; and
- (g) skin, in the case of poultry.

meat pie means a pie containing no less than 250g/kg of meat.

offal means those parts of the carcass such as blood, brain, heart, kidney, liver, pancreas, spleen, thymus, tongue and tripe, but excludes meat flesh, bone and bone marrow.

processed meat means a meat product containing no less than 300g/kg meat, where meat either singly or in combination with other ingredients or additives, has undergone a method of processing other than boning, slicing, dicing, mincing or for **Editorial note:** eezing, and includes manufactured meat and cured and/or dried meat flesh in whole cuts or pieces.

sausage means processed meat that is minced, or comminuted meat or a combination thereof, which may be combined with other foods, encased or formed into discrete units, but does not include meat formed or joined into the semblance of cuts of meat.

Division 2 - Compositional requirements

2 Limit on fluid loss from thawed poultry

Frozen poultry when thawed must yield no more than 60g/kg of fluid as determined by the method prescribed in the Schedule.

3 Composition of sausage

Sausage must contain -

- (a) no less than 500g/kg of fat free meat flesh; and
- (b) the proportion of fat in sausage must be no more than 500g/kg of the fat free meat flesh content.

Division 3 - Information Requirements

4 Declaration of the presence of offal in food

(1) The presence of brain, heart, kidney, liver, tongue or tripe in a food, must be declared in accordance with subclause 4(3), either by the -

- (a) class name offal; or
- (b) specific type of offal.

(2) Subject to subclause (3), offal other than those specified in subclause (1) is prohibited to be present in food.

(3) Offal, otherwise prohibited in this Standard to be present in food, is not prohibited if the specific name of the offal present in the food -

- (a) is declared on the label; or
- (b) where the food is not required to bear a label, is otherwise declared to the purchaser.

5 Mandatory fat declaration where a reference is made to the fat content of minced meat

Where express or implied reference is made in relation to the fat content of minced meat, the maximum proportion of fat in the minced meat, expressed in g/100g, must be -

- (a) declared on the label on package of the food; or
- (b) where the food is not required to bear a label -
 - (i) displayed on or in connection with the display of the food; or
 - (ii) provided to the purchaser upon request.

6 Information required in relation to raw meat joined or formed into the semblance of a cut of meat

Where raw meat which has been formed or joined in the semblance of a cut of meat using a binding system without the application of heat, whether coated or not, a declaration that the meat is either formed or joined, in conjunction with cooking instructions indicating how the microbiological safety of the product can be achieved -

- (a) must be included in the label; or
- (b) if the food is not required to be labelled, must be provided to the purchaser.

7 Inspection brands

(1) Colourings permitted in Standard 1.3.1 may be applied to the outer surface of meat as a brand for the purposes of inspection or identification.

- (2) The presence of colourings applied to the outer surface of meat as a brand for the purposes of inspection or identification in accordance with subclause (1), is not required to be declared on the label on a package containing such a food.

8 Labelling of fermented comminuted processed meat

- (1) The following names are prescribed for fermented comminuted processed meat -
- (a) in the case of fermented comminuted processed meat which has not been heat treated or cooked -
'fermented processed meat - not heat treated'; and
 - (b) in the case of fermented comminuted processed meat which has been heat treated -
'fermented processed meat - heat treated'; and
 - (c) in the case of fermented comminuted processed meat which has been cooked -
'fermented processed meat - cooked'.

- (2) If the label on a package containing fermented comminuted processed meat has a trade name, that trade name must have in association therewith, the following word or words-

- (a) in the case of fermented comminuted processed meat which has not been heat treated or cooked -
'fermented';
- (b) in the case of fermented comminuted processed meat which has been heat treated -
'fermented heat treated'; and
- (c) in the case of fermented comminuted processed meat which has been cooked -
'fermented cooked'.

- (3) Except as specified in subclause (1) and subclause (2), the label on a package of fermented comminuted processed meat must not refer to any heating process, unless the heating process is a cooking instruction for the consumer.

9 Labelling of fermented comminuted manufactured meat

- (1) The following names are prescribed for fermented comminuted manufactured meat -
- (a) in the case of fermented comminuted manufactured meat which has not been heat treated or cooked -
'fermented manufactured meat - not heat treated'; and
 - (b) in the case of fermented comminuted manufactured meat which has been heat treated -
'fermented manufactured meat - heat treated'; and
 - (c) in the case of fermented comminuted manufactured meat which has been cooked -
'fermented manufactured meat - cooked'.

- (2) If the label on a package containing fermented comminuted manufactured meat has a trade name, that trade name must have in association therewith, the following word or words -

- (a) in the case of fermented comminuted manufactured meat which has not been heat treated or cooked -

'fermented'; and

- (b) in the case of fermented comminuted manufactured meat which has been heat treated –

'fermented heat treated'; and

- (c) in the case of fermented comminuted manufactured meat which has been cooked -

'fermented cooked'.

- (3) Except as specified in subclause (1) and subclause (2), the label on a package of a fermented comminuted manufactured meat must not refer to any heating process.

Editorial note:

Subclause 8(3) and subclause 9(3) prevent the use of word 'pasteurised' or any word of similar meaning on the label of a fermented comminuted processed meat product or a fermented comminuted manufactured meat product.

10 Unpackaged fermented comminuted manufactured meat and fermented comminuted processed meat products

Where a fermented comminuted manufactured meat or a fermented comminuted processed meat product is offered for sale other than in a package, the prescribed name of the food must be displayed in connection with the food, provided that in the case of –

- (a) fermented comminuted manufactured meat which has not been heat treated or cooked; and
- (b) fermented cominuted processed meat product which has not been heat treated or cooked;

the words “not heat treated” may be omitted.

Schedule

Determination of fluid in a package of frozen poultry carcass

Take a double plastic bag of suitable size (approximately 700mm by 300mm) and weigh to the nearest gram - called 'A' in the formula.

Place the frozen carcass, still in its' wrapping, in the double plastic bag. Without taking the frozen carcass from the double plastic bag, remove its wrapping and any included label. Retain in the double plastic bag any ice formed on the inside of the carcass wrapping or on any included label.

Discard the carcass wrapping and any included label.

Weigh the frozen carcass and the double plastic bag to the nearest half gram - called 'B' in the formula.

Suitably suspend the frozen carcass within the double plastic bag and securely close the neck of the bag around the suspending device. (Sharpened 230mm hooks made from 3mm diameter wire are convenient.)

Suspend the frozen carcass and enclosing double plastic bag in an air-space maintained at the temperature of $20 \pm 5^{\circ}\text{C}$ for a period of 14 to 18 hours.

Open the double plastic bag and, without removing the thawed carcass or allowing any fluid to escape, remove and retain any device securing the legs and extract any giblet contained in the carcass.

Drain excess liquid from the giblet pack into the double plastic bag, remove the giblets and suspend them from a wing of the bird by means of a small wire hook. Retain the empty giblet package.

Ensure that all parts of the carcass can drain freely and securely reclose the neck of the double plastic bag.

Weigh the combined empty giblet package and any leg securing device to the nearest gram - called 'C' in the formula.

Drain for a further period of two to four hours. At the end of the period remove the carcass after shaking it to remove any fluid that may be trapped within the bird.

Weigh the double plastic bag and the contents to the nearest gram - called 'D' in the formula.

Where there is no edible oil layer in the double plastic bag:

Use this formula to calculate the proportion of fluid:

$$\text{Proportion of fluid expressed as g/kg} = \frac{D-A}{B-A-C} \times \frac{1000}{1}$$

Where there is an edible oil layer in the double plastic bag -

Carefully pour the contents of the double plastic bag into a centrifuge tube of suitable volume (approximately 250mL).

Weigh the centrifuge tube and its contents to the nearest gram - called 'E' in the formula.

After centrifugation at 1000g for 5-10 minutes, remove the edible oil layer with the aid of a pasteur pipette.

Reweigh the centrifuge tube and its contents to the nearest gram - called 'F' in the formula.

Use this formula to calculate the proportion of fluid -

$$\text{Proportion of fluid expressed as g/kg} = \frac{D-A-(E-F)}{B-A-C} \times \frac{1000}{1}$$

Standard 2.2.2

Egg and Egg Products

Purpose

This Standard provides definitions for egg and egg products. Processing requirements for egg products and requirements relating to the sale of cracked eggs are included in this Standard and Standard 1.6.2.

Table of Provisions

- | | |
|---|----------------------------|
| 1 | Interpretation |
| 2 | Processing of egg products |
| 3 | Sale of cracked eggs |

Clauses

1 Interpretation

In this Code -

egg means the reproductive body in shells obtained from any avian species, the shell being free from visible cracks, faecal matter, soil or other foreign matter.

egg products means the content of egg, as part or whole, in liquid, frozen or dried form.

visible cracks includes cracks visible by candling.

2 Processing of egg products

(1) Subject to subclause (2), egg products must be pasteurised or undergo an equivalent treatment so that the egg product meets the microbiological criteria specified in Standard 1.6.1.

(2) Subclause (1) does not apply to the non-retail sale of egg products used in a food which is pasteurised or undergoes an equivalent treatment so that the egg product used in the food meets the microbiological criteria specified in Standard 1.6.1.

3 Sale of cracked eggs

(1) Cracked eggs must not be made available for retail sale or for catering purposes.

(2) Cracked eggs sold for non-retail must be pasteurised or have undergone an equivalent treatment so that the egg product meets the microbiological criteria specified in Standard 1.6.1

Editorial Note:

Standard 1.2.3 requires unpasteurised egg and egg products to be labelled with an advisory statement that the product is unpasteurised.

Standard 2.2.3

Fish and Fish Products

Purpose

This Standard defines the term 'fish' and provides a compositional standard specific to histamine in fish and fish products. This Standard also requires the provision of certain cooking instructions for raw fish which has been joined using a binding system without the application of heat.

Table of Provisions

- | | |
|---|--------------------------------------------|
| 1 | Interpretation |
| 2 | Composition |
| 3 | Labelling etc of formed or joined raw fish |

Clauses

1 Interpretation

In this Code -

fish means any of the cold-blooded aquatic vertebrates and aquatic invertebrates including shellfish, but does not include amphibians and reptiles.

Editorial note:

This Standard does not define specific names for fish.

In Australia, guidance on the specific naming of fish may be found in the Australian Seafood Handbook 1999.

In New Zealand, guidance may be found in the following publications:

- 1) the 'Authorised Fish Names Circular' (1995) issued by the New Zealand Fishing Industry Agreed Implementation Standards pursuant to Regulation 19 of the Fish Export Processing Regulations 1995; and
- 2) the Commerce Commission's booklet titled 'Food Labelling, Promotion and Marketing - A Guide for Manufacturers, Importers and Retailers' (1998).

2 Composition

The level of histamine in fish or fish products must not exceed 200mg/kg.

3 Labelling etc of formed or joined raw fish

Where raw fish has been formed or joined in the semblance of a cut or fillet of fish using a binding system without the application of heat, whether coated or not, a declaration that the fish is either formed or joined, in conjunction with cooking instructions indicating how the microbiological safety of the product can be achieved –

- (a) must be included on the label on the packaged of the fish; or
- (b) if the food is not required to be labelled, must be provided to the purchaser.

Editorial Notes

Circumstances in which food is not required to be labelled are set out in Standard 1.2.1.

The Codex Alimentarius Standards for fish provide histamine levels as indicators for -

1. Decomposition; and
2. Hygiene and handling.

For decomposition, the relevant Standards state -

“The products shall not contain more than 10mg/100g of histamine based on the average of the sample unit tested. This applies only to species of *Clupeidae*, *Scrombridae*, *Scrombresocidae*, *Pomatomidae* and *Coryphaenedae* families.”

For hygiene and handling, the relevant Standards state -

“No sample unit shall contain histamine that exceeds 20mg per 100g . This applies only to species of the families Scrombridae, Clupeidae, Coryphaenidae, Scrombresocidae and Pomatomidae .”

These Codex Standards cover -

- a) Quick frozen fish fillets;
- b) Quick frozen blocks of fish fillet, minced fish flesh and mixtures of fillets and minced fish flesh;
- c) Eviscerated and uneviscerated quick frozen finfish;
- d) Quick frozen fish sticks (fish fingers), fish portions and fish fillets - breaded or battered;
- e) Canned sardines and sardine type products; and
- f) Canned tuna and bonito.

Standard 2.3.1

Fruit and Vegetables

Purpose

This Standard provides specific definitions for fruit and vegetables, which include nuts, spices, herbs, fungi, legumes and seeds based on processing categories in Standard 1.3.1 for the purpose of providing specific additive permissions.

Table of Provisions

- | | |
|---|----------------|
| 1 | Interpretation |
| 2 | Composition |

Clauses

1 Interpretation

In this Code -

fruit and vegetables means fruit, vegetables, nuts, spices, herbs, fungi, legumes and seeds.

peeled and/or cut fruit and vegetables means fruit and vegetables that are peeled and/or cut, whether or not they have been surface treated.

surface treated fruit and vegetables means fruit and vegetables harvested, washed and treated with permitted processing aids and food additives.

2 Composition

Fruit and vegetables in brine, oil, vinegar or water, other than commercially canned fruit and vegetables, must not have a pH greater than 4.6.

Standard 2.4.1

Edible Oils

Purpose

This Standard contains specific labelling and composition requirements for edible oils.

Table of Provisions

- | | |
|---|---------------------|
| 1 | Interpretation |
| 2 | Composition |
| 3 | Process declaration |

Clauses

1 Interpretation

In this Code -

edible oils mean the triglycerides of fatty acids of plant or animal origin.

Editorial note:

All edible fats are included in the definition of edible oils. 'Plant' includes aquatic plants and 'animal' includes aquatic animals.

This Standard does not define specific names for edible oils.

Guidance on the specific naming of oils may be found in Codex Alimentarius 1983 Volume 8-'Fats, Oils and Related Products' and the 'Agreement to Monitor Olive Oils and Olive Pomace Oils in Australia issued by the Australian Olive Oil Association.'

2 Composition

Edible oils may contain incidental amounts of free fatty acids, unsaponifiable constituents and other lipids.

Editorial note:

'Other lipids' include naturally occurring gums, waxes and phosphatides.

3 Process declaration

Where the specific name of an oil is used, the label on the package containing that oil must include a statement that describes the nature of any process which has been used to alter the fatty acid composition of the edible oil.

Editorial note:

For example, hydrogenation is a process used to alter the fatty acid composition of fatty acids in an edible oil.

Standard 2.4.2

Edible Oil Spreads

Purpose

This Standard defines edible oil spreads and margarine and sets compositional requirements for these products. Butter is standardised in Standard 2.5.5.

Table of Provisions

- 1 Interpretation
- 2 Composition of edible oil spreads and margarine

Clauses

1 Interpretation

In this Code -

edible oil spreads means a spreadable food composed of edible oils and water in the form of an emulsion of the type water-in-oil.

margarine means an edible oil spread containing no less than 800g/kg of edible oils.

2 Composition of edible oil spreads and margarine

(1) Edible oil spreads and margarine may contain -

- (a) water; and
- (b) edible proteins; and
- (c) salt; and
- (d) lactic acid producing microorganisms; and
- (e) flavour producing microorganisms; and
- (f) milk products.

(2) Subclause (3) does not apply to table edible oil spreads and table margarine produced in, or imported into, New Zealand.

(3) Table edible oil spreads and table margarine, must contain no less than 55µg/kg of vitamin D.

Editorial note:

Subclauses (2) and (3) of clause 2 in this Standard will be reviewed prior to the Australia New Zealand Food Standards Code becoming the sole Food Standards Code in Australia and New Zealand.

Standard 2.5.1

Milk

Purpose

This Standard defines milk and skim milk and sets compositional requirements for these products. Processing requirements for milk are contained in Standard 1.6.2. Subclause 4(2) of this Standard does not apply to milk produced in New Zealand.

Table of Provisions

- | | |
|---|---------------------------|
| 1 | Interpretation |
| 2 | Composition of cow's milk |
| 3 | Composition of skim milk |
| 4 | Milk to be processed |

Clauses

1 Interpretation

In this Code -

milk means the mammary secretion of milking animals, obtained from one or more milkings for consumption as liquid milk or for further processing but excludes colostrum.

skim milk means milk from which milkfat has been removed.

2 Composition of cow's milk

(1) Subject to subclause (2), packaged cow's milk for retail sale must contain each of the components listed in column 1 of the Table to this subclause in the corresponding proportion specified in column 2.

Table to subclause 2(1)

Column 1	Column 2
milkfat	minimum 3.2% m/m
protein (measured as crude protein)	minimum 3.1% m/m

(2) Packaged cow's milk for retail sale may be adjusted to comply with the compositional requirements in the Table to subclause (1) by the addition of and/or withdrawal of milk components, provided the adjustment does not alter the whey protein to casein ratio of the milk being adjusted.

3 Composition of skim milk

- (1) Skim milk must contain each of the components listed in column 1 of the Table to this subclause in the corresponding proportion specified in column 2.

Table to subclause 3(1)

Column 1	Column 2
milkfat	maximum 0.15% m/m
protein (measured as crude protein)	minimum 3.1% m/m

- (2) The protein requirements specified in the Table to subclause (1) apply exclusively to skim milk derived from cow's milk.

4 Milk to be processed

- (1) Subclause 4(2) does not apply to milk produced in New Zealand.
- (2) Milk must be processed according to Standard 1.6.2 of this Code.
- (3) Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this Food Standards Code.

Standard 2.5.2

Cream

Purpose

This Standard defines cream and sets a compositional requirement for this product. Processing requirements for cream are contained in Standard 1.6.2.

Table of Provisions

- 1 Interpretation
- 2 Composition of cream
- 3 Processing of milk and milk products in New Zealand

Clauses

1 Interpretation

In this Code -

cream means a milk product comparatively rich in fat, in the form of an emulsion of fat-in-skim milk, which can be obtained by separation from milk.

2 Composition of cream

- (1) Subject to subclause (2), cream must contain no less than 18% m/m of milkfat.
- (2) The final composition of cream obtained by the separation from milk may be adjusted by the addition of milk or products obtained from milk.

3 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this Food Standards Code.

Standard 2.5.3

Fermented Milk Products

Purpose

This Standard defines and sets compositional requirements for fermented milk, including yoghurt. Processing requirements for fermented milk are contained in Standard 1.6.2.

Table of Provisions

- 1 Interpretation
- 2 Composition of fermented milk, including yoghurt
- 3 Processing of milk and milk products in New Zealand

Clauses

1 Interpretation

In this Code -

fermented milk means a milk product obtained by fermentation of milk and/or products derived from milk, where the fermentation involves the action of microorganisms and results in coagulation and a reduction in pH.

yoghurt means a fermented milk where the fermentation has been carried out with lactic acid producing microorganisms.

2 Composition of fermented milk, including yoghurt

- (1) Fermented milk may contain other foods.
- (2) Microorganisms used in the fermentation of fermented milk must remain viable in the product.
- (3) Fermented milk and the fermented milk portion of a food containing fermented milk must contain each component or parameter listed in Column 1 in the corresponding proportion specified in Column 2 of the Table to this subclause.

Table to subclause 2(3)

Column 1 Component or parameter	Column 2 Proportion
Protein (measured as crude protein)	minimum 3.1% m/m
pH	maximum 4.5
microorganisms from the added culture	minimum 1,000,000 cfu/g

- (4) The protein requirements in the Table to subclause 2(3) apply exclusively to fermented milk made from cow's milk.

Editorial note:

Reference to microorganisms in the Table to subclause 2(3) means the combined total of microorganisms present in the food.

'cfu/g' means colony forming units per gram.

3 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this Food Standards Code.

Standard 2.5.4

Cheese

Purpose

This Standard defines cheese and sets compositional requirements for that product. The Standard also defines processed cheese. Processing requirements for cheese are contained in Standard 1.6.2.

Table of Provisions

- | | |
|---|-----------------------------------------------------------------------------------------|
| 1 | Interpretation |
| 2 | Composition of cheese |
| 3 | Processing of milk and milk products used to produce Gruyere, Sbrinz or Emmental cheese |
| 4 | Processing of milk and milk products in New Zealand |

Clauses

1 Interpretation

In this Code -

cheese means the ripened or unripened solid or semi-solid milk product which may be coated and is obtained by one or both of the following processes -

- (a) coagulating wholly or partly milk, and/or materials obtained from milk, through the action of rennet or other suitable coagulating agents, partially draining the whey which results from such coagulation; or
- (b) processing techniques involving concentration or coagulation of milk and/or materials obtained from milk which give an end-product with similar physical, chemical and organoleptic characteristics as the product described in paragraph (a).

processed cheese means a product manufactured from cheese and products obtained from milk, which is heated and melted, with or without added emulsifying salts, to form a homogeneous mass.

2 Composition of cheese

Cheese may contain -

- (a) water; and
- (b) lactic acid producing microorganisms; and
- (c) flavour producing microorganisms; and
- (d) gelatin; and
- (e) starch; and
- (f) vinegar; and
- (g) salt.

3 Processing of milk and milk products used to produce Gruyere, Sbrinz or Emmental cheese

Milk and milk products used to manufacture cheese or cheese products specified in Column 1 of the Table to this clause must be produced and processed using a method that -

- (a) ensures that the cheese produced achieves an equivalent level of safety protection as cheese prepared from milk or milk products that have been heat treated in accordance with paragraph (2)(a) in Standard 1.6.2; and
- (b) is set out in the legislation or documentation listed in Column 2 of the Table to this paragraph.

Table to clause 3

Column 1 Milk and milk products	Column 2 Legislation or documentation
Milk and milk products used to produce Gruyere, Sbrinz or Emmental cheese only	The <u>Ordinance on Quality Assurance in the Dairy Industry</u> of the Swiss Federal Council of 18 October 1995

Editorial note

(1) From raw material production to the point of consumption, the milk, milk products and products containing milk or milk products should be subject to a combination of control measures, which may include, for example, pasteurisation, and these should be shown to achieve the appropriate level of public health protection.

(2) Legislation or documentation will only be listed in the Table to clause 3 if it incorporates or provides for methods which provide a level of safety protection equivalent to that provided by a process that includes treatment of the milk or milk product in accordance with paragraph 3(a), and has adequate hazard identification and process controls.

4 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this Food Standards Code.

Standard 2.5.5

Butter

Purpose

This Standard defines the term 'butter' and sets compositional requirements for the product. Processing requirements for butter are contained in Standard 1.6.2.

Table of Provisions

- 1 Interpretation
- 2 Composition of butter
- 3 Processing of milk and milk products in New Zealand

Clauses

1 Interpretation

In this Code -

butter means a product derived exclusively from milk and products obtained from milk, principally in the form of an emulsion of the type water-in-oil.

2 Composition of butter

- (1) Butter must contain no less than 80.0% m/m milkfat.
- (2) Butter may contain -
 - (a) water; and
 - (b) salt; and
 - (c) lactic acid producing microorganisms; and
 - (d) flavour producing microorganisms.

3 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this Food Standards Code.

Standard 2.5.6

Ice Cream

Purpose

This Standard defines the term 'ice cream' and contains a specific compositional requirement for the product. Processing requirements for ice cream are contained in Standard 1.6.2.

Table of Provisions

- 1 Interpretation
- 2 Composition
- 3 Processing of milk and milk products in New Zealand

Clauses

1 Interpretation

In this Code-

ice cream means a sweet frozen food made from cream or other milk products or both, and is generally aerated.

2 Composition

Ice cream must contain no less than 150 g/Litre of food solids, and may contain other foods.

Editorial note:

Standard 1.2.4 requires that where animal fats other than dairy fat are added to ice cream, the specific source of the animal fat must be declared in the ingredient list.

3 Processing of milk and milk products in New Zealand

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this Food Standards Code.

Standard 2.5.7

Dried Milks, Evaporated Milks and Condensed Milks

Purpose

This Standard contains specific compositional requirements for dried milks, evaporated milks and condensed milks. Processing requirements for dried, evaporated and condensed milk are contained in Standard 1.6.2.

Table of Provisions

- 1 Interpretation
- 2 Composition of dried, evaporated and condensed milks
- 3 Permitted ingredients
- 4 Processing of milk and milk products in New Zealand

Schedule

Clauses

1 Interpretation

In this Code -

components of milk products mean the components of the specified milk products listed in column 1 of the Schedule to this Standard in unbolded type.

condensed milks mean either, milk products obtained by the partial removal of water from milk with the addition of sugars, or milk products of the same composition obtained by any other process.

dried milks mean powdered milk products obtained by the partial removal of water from milk.

evaporated milks mean either, milk products obtained by the partial removal of water from milk by heat or milk products of the same composition obtained by any other process.

2 **Composition of dried, evaporated and condensed milks**

- (1) The fat and/or protein content of the milk used to make dried milks, evaporated milks or condensed milks, may be adjusted to comply with the compositional requirements set out in this Standard, by the addition and/or withdrawal of milk constituents in such a way as not to alter the whey protein to casein ratio of the milk being adjusted.
- (2) Dried milks, evaporated milks and condensed milks must contain no less than 34% m/m milk protein in milk solids-non-fat.
- (3) In addition to the general compositional requirements of this Standard, the milk products listed in bold type in Column 1 of the Schedule, when made from cow's milk, must contain the components in the corresponding proportions listed in Column 2 of the Schedule.

3 **Permitted ingredients**

- (1) Evaporated milks may contain -
 - (a) salt; and
 - (b) water.
- (2) Condensed milks may contain -
 - (a) salt; and
 - (b) water; and
 - (c) sugars.

4 **Processing of milk and milk products in New Zealand**

Milk and milk products produced in New Zealand must be processed in accordance with the *Food Regulations 1984*, made from time to time for the purpose of regulating the processing of milk and milk products.

Editorial note:

For New Zealand purposes, processing requirements for milk and milk products are presently regulated under the *Dairy Industry Act 1952* and the *New Zealand Food Regulations 1984*. New Zealand is currently formulating a mandatory standard for the processing of milk and milk products for application to this Food Standards Code.

SCHEDULE

Column 1	Column 2
Dried whole milks milkfat water	minimum 26% m/m maximum 5% m/m
Dried skim milks milkfat water	maximum 1.5% m/m maximum 5% m/m
Condensed whole milks milkfat milk solids	minimum 8% m/m minimum 28% m/m
Condensed skim milks milkfat milk solids	maximum 1% m/m minimum 24% m/m
Evaporated whole milks milkfat milk solids	minimum 7.5% m/m minimum 25% m/m
Evaporated skim milks milkfat milk solids	maximum 1% m/m minimum 20% m/m

Standard 2.6.1

Fruit Juice and Vegetable Juice

Purpose

This Standard defines fruit and vegetable juice, sets certain compositional permissions for the product and specifies labelling requirements for juice blends.

Table of Provisions

- | | |
|---|--------------------------|
| 1 | Interpretation |
| 2 | Composition |
| 3 | Labelling of juice blend |

Clauses

1 Interpretation

In this Code -

fruit juice or vegetable juice means the liquid portion, with or without pulp, obtained from –

- (a) fruit or vegetables respectively; and
- (b) in the case of citrus fruit, other than lime, the endocarp only of the fruit;

and includes products that have been concentrated and later reconstituted with water to a concentration consistent with that of the undiluted juice from which it was made.

juice blend means juice made from a blend of more than one juice.

2 Composition

Fruit juice or vegetable juice may have added to it any of the following foods -

- (a) sugars; and
- (b) salt; and
- (c) herbs and spices.

3 Labelling of juice blend

- (1) Subject to subclause (2), the label on a package of juice blend must include –
- (a) the names of each juice present in the blend; and
 - (b) the percentage by volume of each juice present in the blend.
- (2) Subclause (1) does not apply to orange juice which contains no more than ten % in total of -
- (a) mandarin juice; or
 - (b) tangelo juice;

or both.

Editorial note:

General labelling requirements for food are contained in Part 1.2 of this Code.

Additive permissions for fruit juice and vegetable juice are contained in Standard 1.3.1.

Permissions for the use of processing aids in the production of fruit juice and vegetable juice are contained in Standard 1.3.3.

Standard 2.6.2

Non-Alcoholic Beverages and Brewed Soft Drinks

Purpose

This Standard deals with packaged waters and water based beverages which contain food additives and in certain cases, nutritive substances. The Standard defines a number of products and sets certain compositional requirements for packaged water, electrolyte drinks and brewed soft drinks. Labelling requirements specific to electrolyte drinks are included in this Standard. This Standard also prohibits the labelling or presentation of non-alcoholic beverages in such a way as to suggest the product is an alcoholic beverage.

Table of Provisions

1	Interpretation
2	Composition of packaged water
3	Composition of brewed soft drink
4	Non-alcoholic beverages not to be labelled/presented as alcoholic beverages
5	Composition of electrolyte drinks and electrolyte drink bases
6	Labelling of electrolyte drinks and electrolyte drink bases
7	Claims in relation to the tonicity of electrolyte drinks

Clauses

1 Interpretation

In this Code –

brewed soft drink means the product prepared by a fermentation process from water with fruit and/or vegetable extractives or fruit and/or vegetable infusions, and sugar.

electrolyte drink means a drink formulated and represented as suitable for the rapid replacement of fluid, carbohydrates, electrolytes and minerals.

electrolyte drink base means a solid or liquid which when made up, makes an electrolyte drink.

fruit drink means a non-alcoholic beverage containing fruit and/or fruit products and other foods except alcoholic beverages.

mineral water or spring water means ground water obtained from subterranean water-bearing strata that, in its natural state, contains soluble matter.

non-alcoholic beverage means -

- (a) packaged water; or
- (b) a water-based beverage which may or may not contain other foods, except for alcoholic beverages; or
- (c) electrolyte drinks.

2 Composition of packaged water

- (1) Water presented in packaged form may or may not contain added carbon dioxide.
- (2) Water presented in packaged form must not contain the substances listed in column 1 of the Table in greater corresponding proportion than that specified in column 2 of the Table to this subclause.

Table to subclause (2)2

Column 1	Column 2 mg/L
Arsenic	0.05
Barium	1.0
Borate	30 (calculated as H ₃ BO ₃)
Cadmium	0.01
Chromium VI	0.05
Copper	1.0
Cyanide	0.01 (calculated as CN ⁻)
Fluoride	2.0 (calculated as F ⁻)
Lead	0.05
Manganese	2.0
Mercury	0.001
Nitrate	45 (calculated as NO ₃ ⁻)
Nitrite	0.005 (calculated as NO ₂ ⁻)
Organic matter	3.0 (KMnO ₃ digested as O ₂)
Selenium	0.01
Sulphide	0.05 (calculated as H ₂ S)
Zinc	5.0

3 Composition of brewed soft drink

Brewed soft drink must contain no more than 1.15% alcohol/volume.

4 Non alcoholic beverages not to be labelled/presented as alcoholic beverages

Non alcoholic beverages must not be labelled or otherwise presented for sale in a form which expressly or by implication suggests that the product is an alcoholic beverage.

5 Composition of electrolyte drinks and electrolyte drink bases

- (1) An electrolyte drink, or an electrolyte drink base when made up, must contain no less than 10 mmol/L of sodium.
- (2) An electrolyte, or an electrolyte drink base when made up according to directions, must contain –
 - (a) no less than 50 g/L and no more than 100 g/L total -
 - (i) glucose syrup; and
 - (ii) dextrose; and
 - (iii) fructose; and
 - (iv) maltodextrin; and
 - (b) no more than 50 g/L fructose.
- (3) An electrolyte drink, or an electrolyte drink base when made up, may contain:
 - (a) calcium phosphates; and
 - (b) potassium phosphates; and
 - (c) calcium citrates; and
 - (d) potassium citrates; and
 - (e) sodium citrates; and
 - (f) potassium carbonates, including potassium bicarbonate; and
 - (g) potassium chloride; and
 - (h) calcium chloride; and
 - (i) sodium chloride; and
 - (j) calcium lactate; and
 - (k) magnesium lactate; and
 - (l) magnesium sulphate.

6 Labelling of electrolyte drinks and electrolyte drink bases

The label on a package of electrolyte drink or electrolyte drink base, must include a declaration, as ready to drink -

- (a) the average per 100 mL:
 - (i) energy value; and
 - (ii) total carbohydrate present, including each type of monosaccharide and disaccharide; and
 - (iii) milligrams and millimoles of the added minerals and electrolytes; and
- (b) the recommended volume and frequency of use.

Editorial note:

When determining the values to be included in the declaration in this clause, it should be done so on the basis that the water added to the electrolyte drink base, to make up the electrolyte drink does not contribute to the declared values.

7 Claims in relation to the tonicity of electrolyte drinks

- (1) A claim that an electrolyte drink is isotonic may only be made if the electrolyte drink has an average osmolality of 250 - 340 milliOsmol/L.
- (2) Where a claim is made that an electrolyte drink is isotonic, hypertonic or hypotonic, the osmolality of the electrolyte drink as measured in milliOsmols/L must be declared on the label of the package.
- (3) The label on a package of isotonic electrolyte drink may include words to the effect that the product is designed to promote the availability of energy and to prevent or treat mild dehydration that may occur as a result of sustained strenuous exercise.

Editorial note:

A claim that an electrolyte drink is isotonic is not considered a nutrition claim for the purposes of Standard 1.2.8 of this Code.

For New Zealand purposes, if a claim is made on a product under subclause 7(3), the claim would contravene the New Zealand *Medicines Act*, unless the claim has been approved by the Minister.

Standard 2.6.3

Kava

Purpose

This Standard, in conjunction with the *National Code of Management on the Restriction of the Sale and Advertising of Kava* (the National Code of Kava Management), regulates the sale and distribution of kava in Australia.

While Commonwealth, State and Territory Governments recognise the cultural importance of kava to the Australian South Pacific community, this Standard and the National Code of Kava Management seek to minimise the detrimental effects associated with kava abuse.

In New Zealand this Standard regulates the labelling of sale of kava, and prohibits the addition of kava to foods other than those that comply with New Zealand *Dietary Supplements Regulations (1985)*. The National Code of Kava Management is not in operation in New Zealand.

Table of Provisions

- 1 Interpretation
- 2 Prohibition
- 3 Labelling

1 Interpretation

In this Standard -

kava means the plant, or a derivative of the plant, *Piper methysticum*, whether or not mixed with water.

2 Prohibition

Kava must not be used as an ingredient in foods other than those products regulated under the *Dietary Supplements Regulations (1985)* in New Zealand as in force on 1 January 2000.

3 Labelling

(1) There shall be written in the label on or attached to a package containing kava, the following statements-

- (a) 'Use in moderation'; and
- (b) 'May cause drowsiness'; and
- (c) 'The sale and distribution of kava in Australia is subject to the National Code of Kava Management'.

- (2) Where kava is offered for sale other than in a package, there must be displayed in connection with the food, the statements that would, if the kava were packaged, be required by subclause (1) to be included in the label on or attached to the package.

Editorial note:

This Standard will be reviewed prior to the Australia New Zealand Food Standards Code becoming the sole Food Standards Code in Australia and New Zealand.

Standard 2.7.1

Labelling of Alcoholic Beverages and Food Containing Alcohol

Purpose

This Standard provides labelling requirements for alcoholic beverages and food containing alcohol.

Table of Provisions

1	Interpretation
2	Declaration of alcohol by volume
3	Standard drink labelling
4	Representations of low alcohol
5	Representations of 'non-intoxicating'
6	Food containing alcohol not to be represented as non-alcoholic

Clauses

1 Interpretation

In this Standard-

standard drink means the amount of a beverage which contains 10 grams of ethanol, measured at 20°C.

2 Declaration of alcohol by volume

(1) The label on a package of food listed in column 1 of the Table to this subclause must include a statement of the alcohol content in the corresponding form specified in column 2.

Table to subclause 2(1)

Column 1	Column 2
Food, including alcoholic beverages, containing more than 1.15 % alcohol by volume	Expressed in mL/100g or mL/100mL or X% ALCOHOL BY VOLUME or words and expressions of the same or similar effect
Alcoholic beverages containing not more than 1.15 % alcohol by volume Beverages containing no less than 0.5% alcohol by volume	'CONTAINS NOT MORE THAN X% ALCOHOL BY VOLUME' or words and expressions of the same or similar effect

(2) The statement required by subclause (1) must, for the foods specified in column 1 of the Table to this subclause, be accurate to within the limits specified in column 2.

Table to subclause 2(2)

Column 1	Column 2
Beer, cider and perry	0.3% alc/vol
Spirits, liqueurs, fortified wine, fortified fruit or vegetable wine, and all other alcoholic beverages containing more than 1.15 % alcohol by volume	0.5% alc/vol
Wine and fruit wine (including sparkling forms), and wine products and fruit or vegetable wine products containing more than 6.5 % alcohol by volume	1.5% alc/vol

3 Standard drink labelling

(1) Subject to subclause (2), the label on a package of a beverage or a food capable of being consumed as a beverage, which contains more than 0.5 % alcohol by volume, measured at 20°C, must include a statement of the approximate number of standard drinks in the package -

- (a) in the case of packages containing 10 or less standard drinks, accurate to the first decimal place; or
- (b) in the case of packages containing more than 10 standard drinks, accurate to the nearest whole number of standard drinks.

(2) Subclause (1) does not apply to beverages packaged prior to 22 December 2000.

Examples:

For the purposes of subclause 3(1) the following examples are provided.

For a 750 mL bottle of 12.5% wine:

‘CONTAINS APPROXIMATELY 7.4 STANDARD DRINKS’

For a 750 mL bottle of 37% spirit:

‘CONTAINS APPROXIMATELY 22 STANDARD DRINKS’

For a 375 mL can of 4.9% beer:

‘CONTAINS APPROXIMATELY 1.4 STANDARD DRINKS’

4 Representations of low alcohol

An alcoholic beverage which contains more than 1.15 % alcohol by volume must not be represented as a low alcohol beverage.

5 Representations of ‘non-intoxicating’

The label on a package of a beverage containing more than 0.5 % alcohol by volume must not include the words ‘non intoxicating’ or words of similar meaning.

6 Food containing alcohol not to be represented as non-alcoholic

Food containing alcohol must not be represented in a form which expressly or by implication suggests that the product is a non-alcoholic confection or non-alcoholic beverage.

Standard 2.7.2

Beer

Purpose

This Standard defines the term 'beer' and permits the addition of specified foods during its manufacture.

Table of Provisions

- 1 Interpretation
- 2 Addition of other foods during production

Clauses

1 Interpretation

In this Standard-

beer means the product, characterised by the presence of hops or preparations of hops, prepared by the yeast fermentation of an aqueous extract of malted or unmalted cereals, or both.

a reference to beer includes a reference to 'ale', 'lager', 'pilsener', 'porter' and 'stout'.

2 Addition of other foods during production

The following foods may be added to beer during production -

- (a) cereal products or other sources of carbohydrate; and
- (b) sugar; and
- (c) salt; and
- (d) herbs and spices.

Editorial note:

Additive permissions and permitted processing aids for the products referred to in this Standard are contained in Standards 1.3.1 (Food Additives) and 1.3.3 (Processing Aids) respectively.

Specific labelling requirements for alcoholic beverages are contained in Standard 2.7.1.

Standard 2.7.3

Fruit Wine and Vegetable Wine

Purpose

This Standard defines the terms fruit and/or vegetable wine, fruit wine and/or vegetable wine product, mead and associated products, and sets out compositional requirements for those products.

Table of Provisions

- | | |
|---|----------------|
| 1 | Interpretation |
| 2 | Composition |

Clauses

1 Interpretation

In this Standard-

cider means the fruit wine prepared from the juice or must of apples and no more than 25 % of the juice or must of pears.

fruit wine and/or vegetable wine means the product prepared from the complete or partial fermentation of fruit, vegetable, grains and/or cereals or preparations of those foods, other than that produced solely from grapes.

fruit wine and/or vegetable wine product means a food containing no less than 700 mL/L of fruit wine and/or vegetable wine, which has been formulated, processed, modified or mixed with other foods such that it is not a fruit wine and/or vegetable wine.

mead means the product prepared from the complete or partial fermentation of honey.

perry means the fruit wine prepared from the juice or must of pears and no more than 25 % of the juice or must of apples.

2 Composition

Fruit wine, vegetable wine and mead may contain -

- (a) fruit juice and fruit juice products; and
- (b) vegetable juice and vegetable juice products; and
- (c) sugars; and
- (d) honey; and
- (e) spices; and
- (f) alcohol; and
- (g) water.

Editorial note:

Additive permissions and permitted processing aids for the products referred to in this Standard are contained in Standards 1.3.1 (Food Additives) and 1.3.3 (Processing Aids) respectively.

Specific labelling requirements for alcoholic beverages are contained in Standard 2.7.1.

Standard 2.7.4

Wine and Wine Product

Purpose

This Standard sets general definitions for wine and wine product and provides permissions for the addition of certain foods during the production of wine. This Standard, however, requires wine produced in Australia to comply with the provisions of Standard P4 of the *Australian Food Standards Code*.

The Australian *Wine and Brandy Corporation Act 1980* and the Regulations made under the Act should also be consulted. The Act and the Regulations contain provisions which, for example, regulate:

- the use of geographical indications for wine, sparkling wine and fortified wine;
- limited derogations from the requirements in this Standard for wine, sparkling wine and fortified wine for export;
- blending rules for wine, sparkling wine and fortified wine; and
- the compositional and other requirements for wine, sparkling wine and fortified wine imported into Australia from countries with which Australia has a wine trading agreement prescribed by the Act.

Editorial Note:

The New Zealand <i>Geographical Indications Act 1995</i> applies to appellations in relation to wine. The Act will come into effect when the relevant regulations are adopted.

Table of Provisions

- | | |
|---|---------------------------------------------------|
| 1 | Interpretation |
| 2 | Addition of other foods to wine during production |
| 3 | Wine and wine product produced in Australia |

Clauses

1 Interpretation

In this Standard -

wine means the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes.

wine product means a food containing no less than 700 mL/L of wine as defined in this Standard, which has been formulated, processed, modified or mixed with other foods such that is not wine.

2 Addition of other foods to wine during production

The following foods may be added to wine during production -

- (a) grape juice and grape juice products; and
- (b) sugars; and
- (c) brandy or other spirit; and
- (d) added water, where the water is necessary to incorporate any permitted food additive or processing aid.

3 Wine and wine product produced in Australia

- (1) Notwithstanding the provisions of this Standard, wine and wine product produced in Australia must comply with the provisions of Standards P4 and P6 respectively of the Australian *Food Standards Code*.
- (2) For the purposes of subclause (1), a reference to brandy or grape spirit in Standard P4 is a reference to those products as standardised in Standard P3 of the Australian *Food Standards Code*.

Editorial Notes:

It is anticipated that clause 3 of this Standard will be amended to reflect expected amendments to the Australian *Wine and Brandy Corporation Act 1980*. Additive permissions and permitted processing aids for the products referred to in this Standard are contained in Standards 1.3.1 Food Additives and 1.3.3 Processing Aids respectively.

Specific labelling requirements for alcoholic beverages are contained in Standard 2.7.1.

Standard 2.7.5

Spirits

Purpose

This Standard defines the words, 'brandy', 'liqueur' and 'spirit', and provides compositional permissions for spirits and brandy, and permissions for the addition of certain foods to brandy during its production.

The Standard also protects geographical indications which represent a given quality, reputation or other characteristic of the product which is essentially attributable to its geographical origin. This protection implements Article 23 of the World Trade Organisation Agreement on Trade and Related Aspects of Intellectual Property Rights ("TRIPs").

Table of Provisions

- | | |
|---|-----------------------------------------------------|
| 1 | Interpretation |
| 2 | Composition of spirit and brandy |
| 3 | Addition of other foods to brandy during production |
| 4 | Geographical indications |

Clauses

1 Interpretation

In this Standard-

brandy means a spirit obtained from the distillation of wine, or fermented preparations of grapes or grape product.

liqueur means a spirit flavoured or mixed with other foods.

geographical indication means an indication, whether express or implied -

- (a) which identifies a spirit as originating in a particular country, locality or region; and
- (b) where a given quality, reputation or other characteristic of the spirit is essentially attributable to its origin in that particular country, locality or region.

spirit means a potable alcoholic distillate, including whisky, brandy, rum, gin, vodka and tequila, which, unless otherwise required by this Standard, contains at least 37% alcohol by volume, produced by distillation of fermented liquor derived from food sources, so as to have the taste, aroma and other characteristics generally attributable to that particular spirit.

2 Composition of spirit and brandy

Spirit and brandy may contain -

- (a) water; and
- (b) sugars; and
- (c) honey; and
- (d) spices.

3 Addition of other foods to brandy during production

During the production of brandy the following foods may be added -

- (a) grape juice; and
- (b) grape juice concentrates; and
- (c) wine; and
- (d) prune juice.

4 Geographical indications

(1) A geographical indication must not be used in relation to a spirit, even where the true origin of the spirit is indicated or the geographical indication is used in translation or accompanied by expressions such as 'kind', 'type', 'style', 'imitation' or the like, unless the spirit has been produced in the country, locality or region indicated.

(2) A spirit lawfully exported under a geographical indication, but bottled in Australia or New Zealand, must not be sold under that geographical indication –

- (a) unless the concentration of alcohol by volume in the spirit is at a level permitted under the laws for that geographical indication of the country, region or locality indicated by that geographical indication; or
- (b) if any other distinctive quality or characteristic of the spirit is altered in a manner that would mislead or deceive the public as to the nature of the product identified by the geographical indication.

Editorial note:

Additive permissions and permitted processing aids for the products referred to in this Standard are contained in Standards 1.3.1 Food Additives and 1.3.3 Processing Aids respectively.

Specific labelling requirements for alcoholic beverages are contained in Standard 2.7.1.

Standard 2.8.1

Sugars

Purpose

This Standard provides specific definitions for sugar and related products. The Standard also sets a compositional requirement for white sugar.

Standard 2.8.2 prescribes standards for honey, and Standard 1.3.1 regulates intense sweeteners.

Table of Provisions

- | | |
|---|----------------------------|
| 1 | Interpretation |
| 2 | Reference to 'sugar' |
| 3 | Composition of white sugar |

Clauses

1 Interpretation

In this Code -

icing means a mixture of sugar and other foods for use as a coating and includes frosting, plastic icing and icing gel.

sugars means -

- (a) hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose; or
- (b) starch hydrolysate; or
- (c) glucose syrups, maltodextrin and similar products; or
- (d) products derived at a sugar refinery, including brown sugar and molasses; or
- (e) icing sugar; or
- (f) invert sugar; or
- (g) fruit sugar syrup;

derived from any source, but does not include -

- (h) malt or malt extracts; or
- (i) sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt, maltitol, maltitol syrup or lactitol.

white sugar means purified crystallised sucrose.

2 Reference to 'sugar'

A reference to 'sugar' elsewhere in this Code is, unless otherwise expressly stated, a reference to

-

- (a) white sugar; or
- (b) caster sugar; or
- (c) icing sugar; or
- (d) loaf sugar; or
- (e) coffee sugar; or
- (f) raw sugar.

Editorial note:

For the labelling of sugar as an ingredient refer to the Table to clause 4 in Standard 1.2.4. The Table prohibits the use of the word 'sugars' in a statement of ingredients.

3 Composition of white sugar

White sugar must have no less than 99.7% sucrose content, calculated on a dry basis.

Standard 2.8.2

Honey

Purpose

This Standard defines honey and sets certain compositional requirements for the product. This Standard also makes the word 'honey' a prescribed name for the purposes of this Code.

Table of Provisions

- | | |
|---|----------------------|
| 1 | Interpretation |
| 2 | Composition of honey |
| 3 | Prescribed name |

Clauses

1 Interpretation

In this Code -

honey means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which honey bees collect, transform and combine with specific substances of their own, store and leave in the honey comb to ripen and mature.

2 Composition for honey

Honey must contain -

- (a) no less than 60 % reducing sugars; and
- (b) no more than 21 % moisture.

3 Prescribed name

The word 'honey' is a prescribed name.

Standard 2.9.1

Infant Formula Products

Reserved

Standard 2.9.2

Foods for Infants

Purpose

This Standard provides for the compositional (including nutritional) and labelling requirements of foods intended and/or represented for use as food for infants. Foods in this Standard are intended to be fed to infants in addition to human milk and/or infant formula products. This Standard does not apply to Infant Formula Products, as they are regulated by Standard 2.9.1, nor does it apply to Formulated Meal Replacements and Formulated Supplementary Foods as they are regulated by Standard 2.9.3.

The Standard recognises the specific needs of infants relating to the texture of the food, the infant's digestion ability, renal capacity and the need for high energy and nutrient intake to support rapid growth. This Standard recognises the particular microbiological and immunological susceptibility of infants including the potential for the development of food allergy.

General labelling requirements are contained in Part 1.2. Microbiological requirements are contained in Standard 1.6.1 – Microbiological Limits for Food.

This Standard amends the application of Standard 1.2.8 – Nutrition Information Requirements in relation to food for infants.

Table of Provisions

1	Interpretation
2	General compositional requirements
3	Additional compositional requirements for cereal-based foods
4	Additional compositional requirements for non-cereal-based foods
5	Labelling
6	Additional labelling requirements relating to specific nutrients and energy information
7	Representations
8	Claims about vitamins and minerals
9	Nutrition information
10	Food in dehydrated or concentrated form
11	Storage requirements

Clauses

1 Interpretation

In this Standard –

cereal-based food means a food for infants that is based on cereal.

ESADDI means, for a vitamin or mineral in column 1 of Table 3 to clause 8, the estimated safe and adequate daily dietary intake specified for that vitamin or mineral in column 2.

food for infants means a food that is intended and/or represented for use as a source of nourishment for infants, but does not include –

- (a) infant formula products; and
- (b) formulated meal replacements; and
- (c) formulated supplementary foods; and
- (d) unprocessed fruit and vegetables.

fruit-based food means a food for infants that is based on fruit.

infant means a person up to the age of 12 months.

infant formula product means an infant formula product as defined in Standard 2.9.1.

RDI means, for a vitamin or mineral in column 1 of Table 2 to clause 8, the recommended dietary intake specified in relation to that vitamin or mineral in column 2 calculated and expressed in the form specified in the Table.

sugars includes honey.

Editorial note:

Sugars is defined in Standard 2.8.1

2 General compositional requirements

- (1) Food for infants must not contain a food additive or nutritive substance unless -
 - (a) expressly permitted by this Code; or
 - (b) the food additive or nutritive substance is naturally present in an ingredient of the food for infants.
- (2) Food for infants may contain -
 - (a) sugars, provided in the case of a juice or a non-alcoholic beverage, the total sugars content of the food is no more than 4 g/100 g; and

Editorial note:

‘non-alcoholic beverage’ is defined in Standard 2.6.2.

- (b) lactic acid producing cultures.
- (3) Food for infants must not contain -
- (a) more than 50 mg/100 g of total iron in cereal-based food on a moisture free basis; or
- (b) honey, unless it has been treated to inactivate *Clostridium botulinum* spores; or
- (c) more than the total quantity of sodium set out in column 2 of the Table to this paragraph for each particular type of food for infants; or
- (d) added salt, in the case of ready-to-eat fruit-based foods including juices.

Table to paragraph 2(3)(c)
Maximum permitted quantity of sodium in
food for infants

Column 1	Column 2
Food Type	Maximum permitted quantity
Rusks	350 mg/100 g
Biscuits	300 mg/100 g
Flours, pasta, ready-to-eat foods for infants (including cereal-based foods other than rusks and biscuits)	100 mg/100 g
Ready-to-eat fruit-based foods, including juices	100 mg/100 g

- (4) Food for infants intended for infants under the age of 6 months must be formulated and manufactured to a consistency that minimises the risk of choking.

Editorial note:

The intent of subclause (4) is to ensure that the food, except in the case of rusks, should have a texture that is soft and free of lumps.

3 Additional compositional requirements for cereal-based foods

- (1) Cereal-based food for infants which contains more than 70% cereal, on a moisture free basis, and is promoted as suitable for infants over the age of 6 months -
- (a) must contain no less than 20 mg iron/100 g on a moisture free basis; and
- (b) may contain added thiamin, niacin, vitamin B₆, vitamin C, folate, iron, magnesium in the permitted forms set out in Schedule 1 of Standard 2.9.1; and
- (c) may contain added vitamin C in the forms permitted in Schedule 1 of Standard 2.9.1 to a maximum level of 90 mg/100 g on a moisture free basis.

- (2) Cereal-based food for infants which contains more than 70% cereal, on a moisture free basis, and is promoted as suitable for infants from 4 months of age may contain added -
- (a) iron in the permitted forms as set out in Schedule 1 of Standard 2.9.1; and
 - (b) vitamin C in the forms permitted in Schedule 1 of Standard 2.9.1 to a maximum level of 90 mg/100 g on a moisture free basis.

4 Additional compositional requirements for non-cereal-based foods

Foods for infants other than cereal-based food for infants -

- (a) in the case of juices and gels, must contain no less than 25 mg /100 g of vitamin C; and
- (b) in the case of fruit-based foods, may contain vitamin C and/or folate in the permitted forms set out in Schedule 1 of Standard 2.9.1.

5 Labelling

- (1) This clause does not apply to packaged water.
- (2) The label on a package of food for infants must not include a recommendation, whether express or implied, that the food is suitable for infants less than four months old.
- (3) The label on a package of food for infants must include -
- (a) a statement indicating the consistency of the food; and
 - (b) a statement indicating the minimum age, expressed in numbers, of the infants for whom the food is recommended; and
 - (c) where the food is recommended for infants between the ages of 4-6 months, in association with the statement required by paragraph (b), the words - "Not recommended for infants under the age of 4 months"; and
 - (d) where the added sugars content of the food for infants exceeds 4 g/100 g, the word- "sweetened"; and
 - (e) where honey has been used as an ingredient, in association with the word "honey, the word- "sterilised".

Editorial note:

This Standard does not place limits on the use of sugars except for juices and non-alcoholic beverages.

Claims such as 'no added sugar', 'sweetened' or words of similar import are subject to the general labelling provisions.

6 Additional labelling requirements relating to specific nutrients and energy information

(1) Where a reference is made in the label on a package of food for infants to a food source of protein in the food, then the percentage of that food source of protein in the final food must be declared in the label.

Editorial note:

In this Standard, a reference to a food source of protein includes a reference in the name of the food to a source of protein. A food source of protein means milk, eggs, cheese, fish, meat, nuts and legumes. Meat includes poultry.

(2) Where a food for infants contains more than of 3 g/100 kJ of protein, the label on the package must include the words –

“Not suitable for infants under the age of 6 months”.

(3) A claim must not be made, whether express or implied, that a food for infants is a source of protein unless no less than 12% of the average energy content of the food is derived from protein.

Editorial note:

Average energy content is defined in Standard 1.2.8.

7 Representations

(1) A food must not be represented as being the sole or principal source of nutrition for infants.

(2) The label on a package of food for infants must not include a recommendation that the food can be added to bottle feeds of an infant formula product.

8 Claims about vitamins and minerals

(1) A claim must not be made, whether express or implied, in relation to a food for infants comparing the vitamin or mineral content of the food with that of any other food unless such a claim is expressly permitted elsewhere in this Standard.

(2) A claim, either express or implied, as to the presence of a vitamin or mineral in a food for infants may be made if the food contains in a normal serve at least 10% of the RDI as specified in Table 2 to this clause or at least 10% of the ESADDI as specified in Table 3 to this clause, for that vitamin or mineral.

(3) A claim, either express or implied, that a food for infants is a good source of a vitamin or mineral may be made if a reference quantity of the food contains at least 25% of the RDI as specified in Table 2 to this clause or at least 25% of the ESADDI as specified in Table 3 to this clause.

- (4) A claim, whether expressed or implied, must not be made in relation to a fruit-based food for infants that the food contains more than -
- (a) 60 mg/100 g of vitamin C; or
 - (b) 150 µg/100 g of folate.
- (5) A claim must not be made, whether express or implied, in relation to a cereal-based food for infants to which a vitamin or mineral has been added, that the food contains in a normal serve that vitamin or mineral in a quantity greater than that specified in relation to that vitamin or mineral in column 2 of Table 1 to this clause.

Table 1 to clause 8
Maximum claims per serve for cereal-based foods
for infants

Column 1	Column 2
Vitamins & Minerals	Maximum claim per serve
Thiamin (mg)	15% RDI
Niacin* (mg)	15% RDI
Folate (µg)	10% RDI
Vitamin B ₆ (mg)	10% RDI
Vitamin C (mg)	10% RDI
Magnesium (mg)	15% RDI

Table 2 to clause 8
Recommended Dietary Intake for infants

Column 1	Column 2
Vitamins & Minerals	Specified RDI
Vitamin A	300 µg as retinol equivalents ¹
Thiamin	0.35 mg
Riboflavin	0.6 mg
Niacin	3 mg as niacin ²
Folate	75µg
Vitamin B ₆	0.45mg
Vitamin B ₁₂	0.7 µg
Vitamin C	30 mg in total of L-ascorbic acid and dehydroascorbic acid
Vitamin D	5 µg cholecalciferol ³
Vitamin E	4 mg alpha-tocopherol equivalents ⁴
Vitamin K	10 µg phylloquinone
Calcium	550 mg
Iodine	60 µg
Iron	9 mg, in the case of infants from 6 months

Iron	3 mg, in the case of infants under 6 months
Magnesium	60 mg
Phosphorus	300 mg
Selenium	15 µg
Zinc	4.5 mg

- These figures represent US Adequate Intake Levels^{1, 2, 3}, and ⁴ – these numbers refer to the corresponding numbers in the footnotes in Schedule 1 in Standard 1.1.1

Table 3 to clause 8
Estimated Safe and Adequate Daily Dietary Intake for infants

Column 1	Column 2
Vitamins & Minerals	Specified ESADDI
Biotin# (µg)	6
Pantothenic Acid (mg)#	1.8
Copper (mg)	0.65
Manganese (mg)	0.8
Chromium (µg)	40
Molybdenum (µg)	30

- These figures represent US Adequate Intake Levels

9 Nutrition information

- (1) The following provisions of Standard 1.2.8 do not apply to this Standard -
- (a) paragraph 3(j); and
 - (b) paragraphs 3(c), (d), (e) and (f); and
 - (c) subclause 5(2); and
 - (d) clause 7; and
 - (e) clause 8; and
 - (f) clause 9; and
 - (g) subclause 17(2).
- (2) In addition to the requirements of clause 5 of Standard 1.2.8, the nutrition information panel on a label on a package of food for infants must include the total sugars content.
- (3) The nutrition information panel for food for infants must be set out in the following format –

NUTRITION INFORMATION		
Servings per package: (here insert number of servings)		
Serving size: g (or mL)		
	Quantity per Serving (g (or mL))	Quantity per 100g (or 100 mL)
Energy	kJ (Cal)	kJ (Cal)
Protein	g	g
Fat, total	g	g
- claimed fatty acids	g	g
Carbohydrate, total	g	g
- sugars	g	g
(here insert any other nutrient, or biologically active substance, to be declared)		

10 Food in dehydrated or concentrated form

The label on a package of food in dehydrated or concentrated form, must include directions as to how the food should be reconstituted, and the particulars set out in each column of the panel expressed as a proportion of the food as so reconstituted.

Editorial note:

If manufacturers nominate more than one fluid for preparing the food, the particulars set out in the column should be according to the first liquid nominated and a note to this effect made.

11 Storage requirements

The label on a package of food for infants must contain storage instructions covering the period after it is opened.

Editorial note:

Standard 1.2.4 – Labelling of Ingredients applies to this Standard with the exception of paragraph 6(1)(a) – declaration of compound ingredients.

Standard 2.9.3

Formulated Meal Replacements and Formulated Supplementary Foods

Purpose

This Standard provides compositional and labelling requirements for formulated meal replacements and formulated supplementary foods. In addition, this Standard sets out the compositional and labelling requirements for formulated supplementary foods for young children, aged one to three years.

Table of Provisions

Division 1 – Interpretation

1 Interpretation

Division 2 - Formulated meal replacements

2 Compositional requirements for formulated meal replacements

3 Labelling of formulated meal replacements

Division 3 - Formulated supplementary foods

4 Compositional requirements for formulated supplementary foods

5 Labelling of formulated supplementary foods

Division 4 - Formulated supplementary foods for young children

6 Compositional requirements for formulated supplementary foods for young children

7 Labelling of formulated supplementary foods for young children

Schedule

Division 1 – Interpretation

Clauses

1 Interpretation

In this Standard -

formulated meal replacement means a single food or prepackaged selection of foods that is sold as a replacement for one or more of the daily meals but not as a total diet replacement.

formulated supplementary food means a food specifically designed as a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.

formulated supplementary food for young children means a formulated supplementary food for children aged one to three years.

permitted form means the form of vitamin or mineral specified in column 2 of the Schedule to Standard 1.1.1 and in the case of formulated meal replacements, those listed in column 2 of the Schedule to Standard 2.9.4.

serving means a quantity of the food which constitutes one normal serving when prepared according to manufacturer's directions or when the food requires no further preparation before consumption, and in the case of a formulated meal replacement is equivalent to one meal.

Editorial note:

Recommended Dietary Intake (RDI) and Estimated Safe and Adequate Daily Dietary Intake (ESADDI) are defined in Standard 1.1.1 for the purposes of this Standard.

Division 2 - Formulated meal replacements

2 Compositional requirements for formulated meal replacements

- (1) Formulated meal replacements must contain in a serving no less than -
 - (a) 12 g protein; and
 - (b) 850 kJ; and
 - (c) 25 % of the RDI of each of those vitamins and minerals listed in column 1 of Table 1 in the Schedule.
- (2) A formulated meal replacement may have added to it the vitamins and minerals listed in -
 - (a) column 1 of Table 1 in the Schedule, provided the total of the naturally occurring and added quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 2 of Table 1; and
 - (b) column 1 of Table 2 in the Schedule, provided the total of the naturally occurring and added quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 2 of Table 2.
- (3) Vitamins and minerals added to formulated meal replacements must be in the permitted form.

3 Labelling of formulated meal replacements

(1) Subject to subclause (2), the nutrition information panel on the label on a package of formulated meal replacement must include a declaration of the average quantities of the vitamins and minerals present in the food and –

- (a) listed in column 1 of Table 1 to the Schedule; and
- (b) listed in column 1 of Table 2 to the Schedule, and have been added to the food.

(2) A claim as to the presence in a formulated meal replacement of a vitamin or mineral listed in column 1 of Table 1 or Table 2 in the Schedule may be made on the label on a package of formulated meal replacement, provided that –

- (a) no less than 10 % of the RDI or ESADDI of that vitamin or mineral is present in a serving of the food; and
- (b) where a vitamin or mineral has been added to the food, the claimed quantity of that vitamin or mineral in a serving does not exceed the quantity set out in column 3 of Table 1 or Table 2.

(3) ‘Formulated meal replacement’ is a prescribed name.

(4) The label on a package of formulated meal replacement must include words to the effect that the product must not be used as a total diet replacement.

Division 3 - Formulated supplementary foods

4 Compositional requirements for formulated supplementary foods

(1) Formulated supplementary foods must contain in a serving no less than –

- (a) 8 g protein; and
- (b) 550 kJ; and
- (c) 20 % of the RDI of no less than one of those vitamins or minerals listed in column 1 of Table 3 in the Schedule, provided the total quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 4 of Table 3.

(2) The vitamins or minerals listed in column 1 of Table 3 in the Schedule may be added to a formulated supplementary food, provided the total of the naturally occurring and added quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 4 of Table 3.

(3) Vitamins and minerals added to formulated supplementary foods must be in the permitted form.

5 Labelling of formulated supplementary foods

(1) Subject to subclause (2), the nutrition information panel on the label on a package of formulated supplementary food must include a declaration of the average quantity of a vitamin or mineral present in the food where that vitamin or mineral is listed in column 1 of Table 3 to the Schedule and has been added to the food.

- (2) A claim as to the presence in a formulated supplementary food of one or more of those vitamins or minerals listed in column 1 of Table 3 in the Schedule may be made on the label on a package of formulated supplementary food provided that -
- (a) no less than 10 % of the RDI of the vitamin or mineral listed in column 1 of Table 3 is present in a serving of the food; and
 - (b) no less than 10 % of the ESADDI of the vitamin or mineral is present in a serving of the food; and
 - (c) where a vitamin or mineral has been added to the food, the claimed quantity of that vitamin or mineral in a serving of the food does not exceed the quantity set out in column 5 of Table 3.
- (3) The label on a package of formulated supplementary food must include a description of the role of the food as a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.
- (4) 'Formulated supplementary food' is a prescribed name.

Division 4 - Formulated supplementary foods for young children

6 Compositional requirements for formulated supplementary foods for young children

- (1) Formulated supplementary foods for young children must contain in a serving no less than -
- (a) 2.5 g protein; and
 - (b) 330 kJ; and
 - (c) 20 % of the RDI of no less than one of those vitamins or minerals listed in column 1 of Table 3 in the Schedule, provided the total quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 2 of Table 3.
- (2) The vitamins or minerals listed in column 1 of Table 3 in the Schedule may be added to a formulated supplementary food for young children, provided the total of the naturally occurring and added quantity of each vitamin or mineral in a serving does not exceed the quantity, where specified, set out in relation to that vitamin or mineral in column 2 of Table 3.
- (3) Vitamins and minerals added to formulated supplementary foods for young children must be in the permitted form.

7 Labelling of formulated supplementary foods for young children

- (1) Subject to subclause (2), the nutrition information panel on the label on a package of formulated supplementary food for young children must include a declaration of the average quantity of a vitamin or mineral present in the food where that vitamin or mineral is listed in column 1 of Table 3 to the Schedule and has been added to the food.
- (2) A claim as to the presence in a formulated supplementary food for young children of one or more of those vitamins or minerals listed in column 1 of Table 3 in the Schedule may be made on the label on a package of formulated supplementary food provided that -

- (a) no less than 10 % of the RDI of the vitamin or mineral listed in column 1 of Table 3 is present in a serving of the food; and
- (b) no less than 10 % of the ESADDI of the vitamin or mineral is present in a serving of the food; and
- (c) where a vitamin or mineral has been added to the food, the claimed quantity of that vitamin or mineral in a serving of the food does not exceed the quantity set out in column 3 of Table 3.
- (3) The label on a package of formulated supplementary food for young children must include a description of the role of the food as a supplement to a normal diet to address situations where intakes of energy and nutrients may not be adequate to meet an individual's requirements.
- (4) 'Formulated supplementary food for young children' is a prescribed name.

SCHEDULE

Table 1

Formulated meal replacements

Column 1 Vitamins and minerals	Column 2 Maximum quantity per one-meal serving (proportion RDI)	Column 3 Maximum claim per one-meal serving (proportion RDI)
Vitamin A	300 µg (40%)	300 µg (40%)
Thiamin	No quantity set	0.55 mg (50%)
Riboflavin	No quantity set	0.85 mg (50%)
Niacin	No quantity set	5.0 mg (50%)
Folate	No quantity set	100 µg (50%)
Vitamin B ₆	No quantity set	0.8 mg (50%)
Vitamin B ₁₂	No quantity set	1.0 µg (50%)
Vitamin C	No quantity set	20 mg (50%)
Vitamin D	5.0 µg (50%)	5.0 µg (50%)
Vitamin E	No quantity set	5.0 mg (50%)
Calcium	No quantity set	400 mg (50%)
Iodine	75 µg (50%)	75 µg (50%)
Iron	No quantity set	4.8 mg (40%)
Magnesium	No quantity set	160 mg (50%)
Phosphorus	No quantity set	500 mg (50%)
Zinc	No quantity set	4.8 mg (40%)

Table 2

Formulated meal replacements

Column 1 Vitamins and minerals	Column 2 Maximum quantity per one-meal serving (proportion ESADDI unless stated otherwise)	Column 3 Maximum claim per one-meal serving (proportion ESADDI unless stated otherwise)
Biotin	No quantity set	17 µg (17%)
Pantothenic acid	No quantity set	1.3 mg (17%)
Vitamin K	No quantity set	40 µg (50%)
Chromium:		
inorganic	34 µg (17%)	34 µg (17%)
organic	16 µg (8%)	16 µg (8%)
Copper:		
inorganic	0.50 mg (17%)	0.50 mg(17%)
organic	0.24 mg (8%)	0.24 mg (8%)
Manganese:		
inorganic	0.85 mg (17%)	0.85 mg (17%)
organic	0.4 mg (8%)	0.4 mg(8%)
Molybdenum:		
inorganic	42.5 µg (17%)	42.5 µg (17%)
organic	20 µg (8%)	20 µg (8%)
Selenium:		
inorganic	17.5 µg (25% RDI)	17.5 µg (25% RDI)
organic	9 µg (13% RDI)	9 µg (13% RDI)

Table 3
Formulated supplementary foods and
formulated supplementary foods young children

Column 1 Vitamins and minerals	Column 2 Maximum quantity per serving (young children) (proportion RDI)	Column 3 Maximum claim per serving (young children) (proportion RDI)	Column 4 Maximum quantity per serving (adults) (proportion RDI)	Column 5 Maximum claim per serving (adults) (proportion RDI)
Vitamin A	135 µg (45%)	105 µg (35%)	340 µg (45%)	265 µg (35%)
Thiamin	No quantity set	0.25 mg (50%)	No quantity set	0.55 mg (50%)
Riboflavin	No quantity set	0.4 mg (50%)	No quantity set	0.85 mg (50%)
Niacin	No quantity set	2.5 mg (50%)	No quantity set	5.0 mg (50%)
Folate	No quantity set	50 µg (50%)	No quantity set	100 µg (50%)
Vitamin B ₆	No quantity set	0.35 mg (50%)	No quantity set	0.8 mg (50%)
Vitamin B ₁₂	No quantity set	0.5 µg (50%)	No quantity set	1.0 µg (50%)
Vitamin C	No quantity set	15 mg (50%)	No quantity set	20 mg (50%)
Vitamin D	2.5 µg (50%)	2.5 µg (50%)	5.0 µg (50%)	5.0 µg (50%)
Vitamin E	No quantity set	2.5 mg (50%)	No quantity set	5.0 mg (50%)
Calcium	No quantity set	350 mg (50%)	No quantity set	400 mg (50%)
Iodine	35 µg (50%)	35 µg (50%)	75 µg (50%)	75 µg (50%)
Iron	No quantity set	3.0 mg (50%)	No quantity set	6.0 mg (50%)
Magnesium	No quantity set	32 mg (40%)	No quantity set	130 mg (40%)
Phosphorus	No quantity set	250 mg (50%)	No quantity set	500 mg (50%)
Zinc	No quantity set	1.1 mg (25%)	No quantity set	3.0 mg (25%)

Standard 2.9.4

Formulated Supplementary Sports Foods

Purpose

This Standard defines and regulates the composition and labelling of foods specially formulated to assist sports people in achieving specific nutritional or performance goals. Such foods are intended as supplements to a diet rather than for use as the sole or principal source of nutrition.

Due to the particular physiological demands of sports people, this Standard provides for the addition to formulated supplementary sports foods of certain micronutrients and other ingredients which are not permitted to be added to other foods. This means that such products are not suitable for consumption by children.

Table of Provisions

Division 1 - Formulated Supplementary Sports Foods Generally

- 1 Interpretation
- 2 Composition
- 3 Required labelling statements
- 4 Ingredient claims
- 5 Vitamin and mineral claims
- 6 Prohibition on representations

Division 2 - Particular Formulated Supplementary Sports Foods

- 7 High carbohydrate supplement
- 8 Protein energy supplement
- 9 Energy supplement

Division 1 - Formulated Supplementary Sports Foods Generally

1 Interpretation

In this Code –

formulated supplementary sports food means a food or mixture of foods specifically formulated to assist sports people in achieving specific nutritional or performance goals.

one-day quantity in relation to formulated supplementary sports food, means the amount of that food which is to be consumed in one day in accordance with directions specified in the label.

- (b) must not contain added amino acids as such, except for those specified in the Table to this paragraph, provided that the amount of the amino acid added to the food does not exceed the amount specified in column 2 of the Table; and

Table to Paragraph 2(b)

Column 1 Amino Acid	Column 2 Maximum amount added per one-day quantity
Alanine	1200 mg
Arginine	1100 mg
Aspartic acid	600 mg
Cysteine	440 mg
Glutamine	1900 mg
Glutamic acid	1600 mg
Glycine	1500 mg
Histidine	420 mg
Isoleucine	350 mg
Leucine	490 mg
Lysine	420 mg
Methionine	180 mg
Ornithine	360 mg
Phenylalanine	490 mg
Proline	1100 mg
Serine	1400 mg
Taurine	60 mg
Threonine	245 mg
Tyrosine	400 mg
Tryptophan	100 mg
Valine	350 mg

- (c) may contain the ingredients listed in the Table to this paragraph added as such, provided that the amount of each ingredient added does not exceed the amount specified in relation to that ingredient in column 2 of the Table; and

Table to Paragraph 2(c)

Column 1	Column 2
Ingredient	Maximum amount added per one-day quantity
L-carnitine	100 mg
Choline	10 mg
Inosine	10 mg
Ubiquinones	15 mg
Creatine	3 g
Gamma-oryzinol	25 mg

- (d) must not contain, in a one-day quantity, more than -
- (i) 70 mmol sodium; or
 - (ii) 95 mmol potassium.

3 Required labelling statements

(1) The label on a package of formulated supplementary sports food must include statements to the effect that -

- (a) the food is not a sole source of nutrition and should be consumed in conjunction with a nutritious diet; and
- (b) the food should be used in conjunction with an appropriate physical training or exercise program.

(2) The label on a package of formulated supplementary sports food must include -

- (a) directions stating the recommended quantity and frequency of intake of the food; and
- (b) a statement of the recommended consumption in one day; and
- (c) a nutrition information panel in accordance with Standard 1.2.8.

(3) The label on a package of formulated supplementary sports food must include, the statement -

"Not suitable for children under 15 years of age or pregnant women: Should only be used under medical or dietetic supervision"

(4) If a formulated supplementary sports food contains added phenylalanine then the label must include, the statement -

"Phenylketonurics: Contains phenylalanine".

(5) Formulated supplementary sports food is a prescribed name.

4 Ingredient claims

(1) If the label on a package of formulated supplementary sports food refers to the presence of a particular ingredient, other than -

- (a) vitamins or minerals; or
- (b) in a statement required elsewhere in this Code;

the label must also include a statement of the amount by weight (expressed per 100g food or as a percentage) of the ingredient in that food either -

- (c) immediately after the statement referring to the presence of the ingredient; or
- (d) immediately following the name of that ingredient in the statement of ingredients.

(2) Subclause (1) does not apply if the nutrition information panel lists the particular ingredient and the average quantity by weight of the ingredient in -

- (a) a serving of the food; and
- (b) per 100g or 100mL of the food.

5 Vitamin and mineral claims

(1) The label on a package of formulated supplementary sports food must not claim the presence of a vitamin or mineral unless -

- (a) the reference is required elsewhere in this Code; or
- (b) the reference is specifically permitted by this clause.

(2) The label on a package of formulated supplementary sports food may only claim the presence of a vitamin or mineral in the food if -

- (a) the food contains -
 - (i) at least 10% of the recommended dietary intake for that vitamin or mineral in a serving of that food or, in relation to a food which requires dilution or preparation according to directions, the quantity of the food which when diluted or prepared produces a normal serving; or
 - (ii) at least 10% of the amount specified in column 3 of the Schedule to this Standard for that vitamin or mineral in a normal serving of that food, or in relation to a food which requires dilution or preparation according to directions, the quantity of the food which when diluted or prepared produces a normal serving; and
- (b) the amount claimed does not exceed the amount specified in column 2 of the Table to paragraph 2(a); and
- (c) the label on the package of the food includes a statement in accordance with clause 9 of Standard 1.3.2.

6 Prohibition on representations

Unless specific permission is given in this Part, the label on a package of formulated supplementary sports food must not include an express or implied representation that relates to any property or proposed use of the food to enhanced athletic performance or beneficial physiological effects.

Division 2 - Particular Formulated Supplementary Sports Foods

7 High carbohydrate supplement

(1) A high carbohydrate supplement is a formulated supplementary sports food for which -

- (a) not less than 90% of the energy yield of the product is derived from carbohydrate; and
- (b) more than 15% of the product by weight is carbohydrate when prepared as directed.

(2) The label on a package of high carbohydrate supplement must include statements to the effect that -

- (a) if used during exercise, the food should be consumed in accordance with directions, to avoid the possibility of gastrointestinal upset; and
- (b) the food must be consumed with an appropriate fluid intake.

(3) The label on a package of a high carbohydrate supplement may include statements to the effect that -

- (a) the product is useful either before, during and/or after sustained strenuous exercise; and
- (b) appropriate usage may assist in the provision of energy in the form of carbohydrates.

8 Protein energy supplement

(1) A protein energy supplement is a formulated supplementary sports food for which -

- (a) not more than 30 % and not less than 15% of the energy yield of the product is derived from protein; and
- (b) not more than 25 % of the energy yield of the product is derived from fat; and
- (c) not more than 70 % of the energy yield of the product is derived from carbohydrate.

(2) The label on a package of protein energy supplement must include a statement to the effect that the food must be consumed with an appropriate fluid intake.

- (3) The label on a package of protein energy supplement may include statements to the effect that -
- (a) the product may assist in providing a low-bulk diet as may be required during training; and
 - (b) the product may assist in supplementing the diet with a high energy source as may be required during training; and
 - (c) usage as directed may assist in the development of muscle bulk; and
 - (d) the product is useful either before, during and/or after sustained strenuous exercise.

9 Energy supplement

- (1) An energy supplement is a formulated supplementary sports food for which not more than 20 % of the energy yield of the product is derived from protein.
- (2) The label on a package of energy supplement must include statements to the effect that -
- (a) if used during exercise, the food should be consumed in accordance with directions, to avoid the possibility of gastrointestinal upset; and
 - (b) the food must be consumed with an appropriate fluid intake.
- (3) If more than 30% of the energy yield of the energy supplement is derived from fat, the label on the energy supplement must include a statement to the effect that the product is a high fat food and should be used for special fat loading strategies rather than everyday use.
- (4) The label on a package of energy supplement may include statements to the effect that -
- (a) the product may assist in supplementing the diet with an energy source as may be required during training; and
 - (b) the product is useful either before, during and/or after sustained strenuous exercise.

SCHEDULE

**Additional permitted forms and intake amounts for vitamins and minerals in Formulated
Supplementary Sports Foods and in Formulated Meal Replacements**

Column 1 Vitamin or Mineral	Column 2 Permitted forms	Column 3 Amount ¹
Biotin	d-biotin	100µg
Pantothenic acid	d-calcium pantothenate dexpanthenol d-sodium pantothenate	7mg
Calcium	calcium hydroxide calcium oxide calcium sulphate	800mg
Chromium	<i>Inorganic forms:</i> chromic chloride <i>Organic forms:</i> high chromium yeast chromium picolinate chromium nicotinate chromium aspartate	200µg
Copper	<i>Inorganic forms:</i> cupric carbonate cupric sulphate <i>Organic forms:</i> copper gluconate copper-lysine complex cupric citrate	3.0mg
Magnesium	magnesium citrate magnesium hydroxide	320mg
Manganese	<i>Inorganic forms:</i> manganese carbonate manganese chloride manganese sulphate <i>Organic forms:</i> manganese citrate	5.0mg
Molybdenum	<i>Inorganic forms:</i> sodium molybdate <i>Organic forms:</i> high molybdenum yeast	250µg

SCHEDULE (Continued)**Additional permitted forms and intake amounts for vitamins and minerals in Formulated Supplementary Sports Foods**

Column 1 Vitamin or Mineral	Column 2 Permitted forms	Column 3 Amount¹
Phosphorus	magnesium phosphate, monobasic phosphoric acid potassium phosphate, dibasic potassium phosphate, tribasic sodium phosphate, dibasic sodium phosphate, monobasic sodium phosphate, tribasic	1000mg
Selenium	<i>Inorganic forms:</i> sodium selenate sodium selenite <i>Organic forms:</i> selenomethionine	70µg

¹ The amount represents the recommended dietary intake for the permitted forms of calcium, magnesium, phosphorus and selenium and the estimated safe and adequate daily dietary intake for the remaining minerals listed in column 1 of the Schedule.

Standard 2.10.1

Vinegar and Related Products

Purpose

This standard contains specific compositional requirements for vinegar, imitation vinegar, blended vinegar and other vinegar products.

Table of Provisions

- 1 Interpretation
- 2 Composition of vinegar and imitation vinegar

Clauses

1 Interpretation

In this Standard -

vinegar means the sour liquid prepared by acetous fermentation, with or without alcoholic fermentation, of any suitable foodstuff.

imitation vinegar means the product prepared by mixing water and acetic acid.

2 Composition of vinegar

Vinegar and imitation vinegar must contain no less than 40 g/kg of acetic acid.

Editorial note:

Blended vinegar is a liquid mixture of a number of vinegar products, and as such must also contain no less than 40 g/kg of acetic acid.

Standard 2.10.2

Salt and Salt Products

Purpose

This Standard sets out the compositional and labelling requirements for salt and salt products.

Table of Provisions

1	Interpretation
2	Composition of salt
3	Composition of reduced sodium salt mixtures
4	Composition of salt substitutes
5	Labelling of reduced sodium salt mixtures and salt substitutes
6	Composition of iodised salt
7	Composition of iodised reduced sodium salt mixtures

Clauses

1 Interpretation

In this Code-

iodised salt means a mixture of salt and -

- (a) potassium iodide or potassium iodate; or
- (b) sodium iodide or sodium iodate.

reduced sodium salt mixture means a product prepared from a mixture of sodium chloride and potassium chloride.

salt means the crystalline product consisting predominantly of sodium chloride, that is obtained from the sea, underground rock salt deposits or from natural brine.

salt substitute means a food made as a substitute for salt consisting of permitted food additives.

2 Composition of salt

- (1) Salt must contain no less than 970 g/kg sodium chloride on a dry matter basis, exclusive of permitted food additives.
- (2) Salt must contain no more than -
 - (a) 0.5 mg/kg of arsenic; and
 - (b) 2 mg/kg of lead; and
 - (c) 0.5 mg/kg cadmium; and
 - (d) 0.1 mg/kg of mercury.

3 Composition of reduced sodium salt mixtures

Reduced sodium salt mixtures must contain no more than -

- (a) 200 g/kg sodium; and
- (b) 400 g/kg potassium.

4 Composition of salt substitutes

Salt substitutes must contain no more than 1.2 g/kg of sodium.

5 Labelling of reduced sodium salt mixtures and salt substitutes

- (1) The label on a package of reduced sodium salt mixture or salt substitute –
 - (a) must declare the sodium and potassium content, expressed per 100 g; and
 - (b) may include a declaration of the percentage reduction of sodium in the reduced sodium salt mixture or salt substitute, relative to salt.
- (2) A declaration in accordance with subclause (1) does not constitute a nutrition claim for the purposes of Standard 1.2.8.

Editorial note:

Where a claim is made in relation to the sodium content of foods to which reduced sodium salt mixtures or salt substitutes have been added, a nutrition information panel in accordance with Standard 1.2.8 is required on the label of such foods.

6 Composition of iodised salt

Iodised salt must contain potassium iodide or iodate, or sodium iodide or iodate equivalent to -

- (a) no less than 25 mg/kg of iodine; and
- (b) no more than 65 mg/kg of iodine.

7 Composition of iodised reduced sodium salt mixtures

Iodised reduced sodium salt mixtures must contain potassium iodide or iodate, or sodium iodide or iodate equivalent to -

- (a) no less than 25 mg/kg of iodine; and
- (b) no more than 65 mg/kg of iodine.